



2002 Ripken Vineyard Late Harvest Viognier

Appellation: Lodi
Harvest Date: 11/6/02
Tons: 1
Brix: 32
Alc.: 16.4%
pH: 4.0
TA: .45g/100ml
Yeast: Various Strains
Malo-Lactic: None
Production: 100 cases
Vineyard Clone: Viognier 1
Aging: 16 months, 60 gallon barrels; 100% New French Oak
Composition: 100% Viognier

Vineyard History

Located in the historic appellation of Lodi, the Ripken Vineyard produces an ultra-ripe late harvest Viognier. The warm weather allows us to achieve the Brix we want, while the delta breezes keep it cool at night, which allows us to get plenty of "hang time".

Cellar Practices

The grapes for this wine were gently pressed and fermented for 15 weeks in stainless steel at 45 degrees F. The wine was then transferred to 100% new oak for 18 months of aging. We bottled the wine in April of 2004.

Tasting Notes

This lush exotic example of Viognier was harvested at 32 degrees Brix with just a hint of noble rot. The bouquet is reminiscent of ripe apricots with hints of peaches and honey. It has a long, smooth tropical aftertaste and is a perfect dessert all by itself. Residual sugar is 8.4% by weight.

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