

RIVINO

2008 VIOGNIER

SPECIFICATIONS

HARVEST DATE:	September 10 th , 2008
PRODUCTION:	164 CASES
°BRIX:	23.9
pH:	3.44
TA:	0.574 g/100ml
ALCOHOL:	14.1%
RESIDUAL SUGAR:	776 mg/100ml
BOTTLED:	April 23 rd , 2009
VARIETAL CONTENT:	100% Viognier
APPELLATION:	100% Mendocino



VINEYARD

One hundred percent of the fruit is from our family's Schrader Ranch Vineyard in Mendocino County, California. It came from our Block 12 Viognier, which was planted in 1996 with 6' x 8' spacing, along the Russian River. After hand picking it was transported a few hundred feet to our winery. For more Vineyard photos and information refer to our website, www.RIVINO.com.

WINEMAKING NOTES

All of the fruit was hand picked at daybreak, kept cold, and then was full cluster pressed. The juice settled at 42 °F for 4 days, then was racked and inoculated in Stainless Steel tanks. The wine fermented for 40 days within a range of 60 °F – 52 °F. The fermentation was stopped at 776 mg/100ml residual sugar, or – 1.5 °brix. No Malolactic fermentation occurred. The wine was racked off its lees and finished aging in Stainless Steel.

OUR SAMPLING THOUGHTS

Bouquet, Aroma, Nose... identify it as you wish, you will find this wine has an abundance of apricot, honeydew melon and fresh spring air. The first tastes are of pink grapefruit, and more melon followed with a great lip smacking acid. The grand finale is a long mouth watering finish, and a glance at your glass to make sure it's still half full. It's amazing on its own, for getting the evening started, or even better with a crisp lemony Caesar salad with great big chunks of anchovy. This wine also pairs splendidly with most any fresh seafood; try it with poached halibut, a crab cocktail or vermicelli wrapped prawns.

SALES

RELEASE DATE:	June 2009
SUGGESTED RETAIL PRICE:	\$22.00
HOW TO PURCHASE:	www.RIVINO.com or select retailers and restaurants.

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