



2007 Viognier

Vintage Summary

The 2007 growing season began with a cold, dry winter, resulting in an early budbreak. Spring remained dry and warm, providing a consistent climate for canopy growth. In early summer, the soils were depleted of their water holding capacity, naturally reducing yields by 30%. A mild, early summer eventually turned hot. Consistent temperatures in the mid 90's ripened fruit in early September, two weeks earlier than normal and one of the earliest in JUSTIN history.

Vineyard Practices

The 2007 Viognier was sourced from a hillside vineyard on the west side of Paso Robles. Located in the cool, ocean influenced Templeton gap, the soils are rich in limestone. These unique soils help maintain acidity and allow picking dates to be determined on flavors. Aggressive pruning helps focus the plants stored carbohydrates on promoting strong early growth in shoots. When shoots reach around 6 to 8 inches, we remove any growth not intentionally left at pruning. The intense canopy of the Viognier allowed us to be very precise with the amount of sunlight intentionally left to penetrate the clusters. Skilled crews hand pulled leaves and laterals to allow fractional light into the canopy. At verasion, any clusters with green or pea size berries were removed to retain even maturity throughout the vineyard .One week before harvest, a skilled crew was sent through the block to remove leaves in the fruiting zone, allowing the sun to slightly brown the skins and soften the sometimes harsh tannins of Viognier.

Winemaking Practices

Our winemaking team began sampling the ripening grapes on a regular basis at the end of July. During the last few weeks before the grapes were picked, we tasted the skins, juice and seeds two to three times per week. We evaluated flavor, sugar, pH and Total Acidity to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. All our Viognier is whole cluster pressed with the heavier press fractioned off into a separate tank. We inoculated the Viognier with UV 43 yeast, a strain used for its inherent stone fruit characteristics. After inoculation, the juice was barreled down into 100% Neutral French oak for barrel fermentation. Fermentations were temperature-controlled at 55 degrees Fahrenheit. After fermentation ceased, the wine was aged “sur lies” in barrel, and stirred weekly during its 4 month ageing process. Neutral oak and the short ageing period were used to ensure this aromatic variety truly expresses itself. To retain its acidity and stone fruit characteristic, the wine did not undergo malolactic fermentation. The final blend was put together January 3rd and bottled January 17th.

Tasting Notes

Lustrous straw-platinum color; starbright, very clean appearance. Inviting peach and apricot nose with a hint of orange marmalade and some sweet candied notes. Rich and fleshy entry to palate, floral aromas upon tasting brighten the fruit. Ripe and flavorful. Clean, long, unmarked by oak, and refreshing with grilled fish, steamed lobster, scallops, or prawns.

Technical Information

Barrel aging:	4 months in 225-L oak barrels, 100% neutral	Barrel replacement:	20-30% annually on average
Blended:	1/3/ 2008	Racking:	None
Harvest dates:	9/7/ 2007	Fining:	None
Brix at Harvest:	25.8	Filtering:	Sterile
Harvest method:	100% hand-harvested	Bottled:	January 17, 2008
Fermentation:	12 days with UV 43	Total Acidity:	.81g/100ml
pH:	3.41	Barrels:	Allier, Nevers
Alcohol:	14.5%	Yeasts:	UV 43
Malolactic fermentation:	None		