

Kestrel Vintners: 2005 Viognier



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| WINERY: | Owners John and Helen Walker set out to craft superior wines at reasonable prices that would rival the best Washington wineries. To achieve this goal they selected an outstanding staff and encouraged them to be creative. They have 160 acres of Estate vines in Yakima valley and access to several other prominent vineyards. Their winery opened in 1999. |
| DESCRIPTION: | The color is very pale straw. The aromas are clean and fresh with hints of floral, herbs, lemon, lime, green apples, and caramel. The flavors echo the aromas. The body is rich and perfectly balanced, with the combination of bright fruit and crisp acidity. Pair with simply prepared foods such as sautéed seafood or chicken, seasoned with fragrant herbs, like tarragon or basil. |
| GRAPES: | 100% Kestrel View Estate Vineyard, which is located high on the Roza, north of Prosser. The Viognier was planted in 1999 in the northern portion of the vineyard where the soils are shallow and stony, allowing for good drainage. They are proving to be very uniform, which is an indicator of quality. |
| WINEMAKING: | The fruit was hand picked and sorted. The tiny golden berries were translucent, allowing you to see the seeds inside each fruit. The whole clusters were pressed, the juice was chilled and then settled for several days prior to being racked to used French oak barrels. The yeast strains used were CY3079, Harmony and Symphony. The latter two are wild yeast strains that have been cultured. Malolactic fermentation was started but not allowed to complete, preserving the natural fruit characteristics of the Viognier grape. The wine stayed in barrels for nine months "Sur Lie", then was filtered and bottled. |
| BLEND: | 100% Kestrel View Estate Vineyard Viognier |
| ANALYSIS: | Alcohol: 13.9%, Acidity: 0.77%, pH: 3.18, RS: 0.1% |
| RELEASE: | March 2007 |
| PRODUCTION: | 439 cases |

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