

# ÆQUOREA

## 2022 VIOGNIER

SPANISH SPRINGS VINEYARD

SAN LUIS OBISPO COAST

### ABOUT THE WINE

When grown on the cool, foggy extremities of the coast, Viognier becomes a far different animal than the flabby, over-the-top versions typically produced in California. At only 2 miles from the ocean in Pismo Beach, Spanish Springs is on the edge of where Viognier can be reliably grown, and here we can make a wine that is shockingly mineral and fresh, more bright than ripe, and bursting with natural acidity. In many ways, it's the anti-Viognier, yet totally true to the varietal. We find it to be akin more to Sauvignon Blanc than your traditional Viognier.

### WINEMAKING NOTES

Hand picked late at night, the fruit was brought to the winery very cold and whole cluster pressed for 3 hours, only extracting the cleanest and best tasting juice. No hard press juice was used. After being transferred to barrel and stainless steel, it was cold fermented between 55-64F for 6 weeks. Following fermentation, the wine received battonage twice per week for the first 3 months to build subtle texture and complexity. Malolactic fermentation was blocked to preserve freshness. The wine was lightly filtered to remove sediment.

### TASTING NOTES

Effusively aromatic but not at all heavy like most Viognier, it bursts forth with a bright, vibrant, floral personality that is unlike any Viognier you've ever tasted. Flowers, citrus, unripe pineapple, and minerals dominate the aromas, while the palate is distinctively atypical for Viognier. A lemony freshness with notes of pomelo, unripe pear, ginger, and a subtle briny character are framed by striking acidity and lift.

### TECHNICAL DATA

**HARVEST DATE:** 10/14/22

**ALCOHOL:** 14.0%

**PH:** 3.25

**TA:** 6.7g/L

**ELEVAGE:** 6 months in 80% stainless steel and 20% neutral French oak barrels

**PRODUCTION:** 161 cases



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~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~