

ÆQUOREA

2023 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 2 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. White flowers, citrus, unripe pineapple, and minerals dominate the aromas, while the palate is distinctively atypical for Viognier. A lemony freshness with notes of pomelo, barely ripe white nectarine, sweet white grapefruit, and pineapple core, braced by tremendously fresh acidity and super mineral finish.

TECHNICAL DATA

HARVEST DATE: 10/14/23

ALCOHOL: 14.0%

PH: 3.20

TA: 7.4g/L

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

PRODUCTION: 250 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~