

2024 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 full of 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, extracting only the cleanest, best-tasting juice. No hard press juice was used. After pressing, the juice was transferred to stainless steel, where it underwent a cold fermentation at 56–58°F for 6 weeks to preserve delicate aromatics. Following fermentation, the wine was moved to 80% stainless steel barrels and 20% old French oak. It received battonage twice weekly for 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

Insanely aromatic this vintage, bursting with white flowers, lychee, kaffir lime, and candied ginger, while undertones of underripe melon and nectar add depth. A distinct briny note and hints of oyster shell highlight its coastal terroir. The palate is strikingly fresh, delivering snappy flavors of green apple, ripe lemon, pineapple core, lime zest, and feijoa. Light-bodied by design, the finish lingers with racy, mineral-driven acidity, framed by lemon-lime accents and the faintest hint of toastiness.

TECHNICAL DATA

HARVEST DATE: 10/2/24

ALCOHOL: 13.9%

PH: 3.23

TA: 7.4 q/L

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

PRODUCTION: 131 cases

