

ÆQUOREA

2021 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.

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, it bursts forth with pungent white floral aromatics, followed by notes of lemon curd, pineapple, green banana, white peach and Marcona almond. The palate is bright and mineral driven, showcasing a lemony freshness with notes of pomelo, unripe pear, ginger, and a subtle briny character. It finishes super fresh, with bracing acidity and a gingery spice note.

TECHNICAL DATA

Harvest Date: 10/14/22

Alcohol: 14.0%

pH: 3.32

TA: 6.9g/L

Elevage: 6 months in 75% stainless steel, 25% neutral French oak barrels

Production: 273 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~