

FAMILY CELLARS  
SINCE 1982  
**CLINE**  
CALIFORNIA CLASSICS

**VIOGNIER**  
NORTH COAST  
Vintage 2013

**VINEYARDS**

Viognier is a tricky grape to grow in that it buds out early and is susceptible to frost.



Also, its thick skins require patience to get the full flavor potential of the grape.

The vines basked in the sun during the day and were cooled at night which contributes to this Viognier's full-body weight and nice acidity.

**FERMENTATION & AGING**

The grapes were handpicked and de-stemmed without being crushed then immediately pumped to our tank press where the juice was gently squeezed from the grapes. Juice was pumped to a stainless steel fermenting tank and the wine was chilled and settled overnight. The juice was then racked (decanted) off the grape solids and inoculated with a pure strain of wine yeast. Fermentation proceeded at a cool 50 degrees F to preserve the lovely fruit character and kept in temperature controlled stainless steel tanks.

**WINEMAKER'S NOTES**

This varietal comes to us from the Northern Rhône Valley in France. Presumed to have arrived from Dalmatia and transported to the Rhone 1,700 years ago by Romans. There are only 2,000 acres of this variety in California at this time.

**FOOD PAIRING**

Pairs well with Gruyere or Camembert cheese, sushi, or tarragon chicken.

**TECHNICAL DATA**

Harvest Date: ..... September 10 - October 2  
Alcohol: ..... 14.0%  
Brix at Harvest: ..... 23.8°  
Total Acidity: ..... .62g/100ml  
Final pH: ..... 3.48  
Residual Sugar: ..... 0.62%



**FAMILY OWNED - NATURALLY FARMED**

SUSTAINABLE FARMING IS THE ART AND SCIENCE OF EMULATING NATURE. OUR VINES THRIVE IN HEALTHY, CAREFULLY NURTURED AND TENDED SOIL, RESULTING IN THE AUTHENTIC FLAVOR AND COMPLEXITY OF ITS TERROIR.

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