

FAMILY CELLARS  
SINCE 1982  
**CLINE**

SONOMA COUNTY WINES

**VIOGNIER**

SONOMA COAST – ESTATE GROWN  
2019

**VINEYARDS**

These grapes were grown in four of our Sonoma Coast estate vineyards, three of which are located in the cool, fog-shrouded area of east Petaluma, while the fourth is located in the Sonoma Carneros region on a hillside behind the winery at our 5 Sisters vineyard. A combination of volcanic and loamy soils and days of early morning fog with warm afternoons provided ideal conditions for growing Viognier grapes.



**FERMENTATION & AGING**

The grapes were hand-harvested in the morning to retain freshness. Once at the winery the grapes were destemmed and gently pressed into a stainless steel tank where they chilled and settled for two days. After racking off the grape solids, half the juice was fermented in neutral French oak barrels and the balance was fermented in stainless steel tanks. A combination of indigenous and pure strain wine yeasts were used for fermentation and the wine underwent 50% malo-lactic fermentation. Malolactic adds richness and body but stopping it early keeps the wine fresh and lively.

**WINEMAKER'S NOTES**

Our Viognier offers distinct aromas of tropical fruits and pear, with bright and fresh flavors of apricot, pear.

**FOOD PAIRING**

Serve this wine slightly chilled and enjoy with wild salmon, shrimp fettuccini, or raviolis.

**TECHNICAL DATA**

Harvest Date: ..... September 28 - October 7  
Alcohol: ..... 14.5%  
Brix at Harvest: ..... 24.9°  
Total Acidity: ..... .59g/100mL  
Final pH: ..... 3.63  
Residual Sugar: ..... 0.25%

