



THE WINE: Our single vineyard 2010 Viognier from the Malibu Coastal region is produced from 100% Estate fruit grown at the Seven Sons Vineyard located in Malibu, California. Viognier is a dry white wine grown in France’s Rhone region and well known for it’s floral character and richness. This highly complex wine is bursting with aromas of tropical fruits, honeysuckle and fresh pear. The crispness and acidity add to the wines complexity with hints of stone fruits and minerality. The finish is long and full with lingering flavors of green apple and citrus.

THE VINEYARD: The Seven Sons Vineyard is located entirely within the Malibu Coastal region, between the Santa Monica Mountains and the Pacific Ocean. Because of its proximity to the Pacific Ocean, the Malibu Coast terroir is consistently immersed in mists of morning ocean fog, hot sunny afternoons and perennial cool evening temperatures. The night chilling allows the fruit to maintain a crisp, refreshing level of acidity in small thick-skinned grape clusters, packed with bright, spicy fruit.

THE VINIFICATION: The Viognier grapes for our wine were hand-harvested in the early morning. The fruit is destemmed, gently pressed then chilled to 50 degrees. Once fermentation begins, the temperature is reduced to 45 degrees for 14 to 20 days. This technique slows the fermentation and allows the wine to maintain its native aromas. The wine was aged with its lees prior to bottling.

Bottling: <ul style="list-style-type: none">• Bottled May 2011• Malibu Coastal Region• Alcohol: 14.2%• pH: 3.46• TA: 5.8 g/L	Winemaking: <ul style="list-style-type: none">• 100% Viognier• Hand Harvested• Whole cluster pressing• 100% Stainless Steel• Single Vineyard
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