

2024 VIOGNIER

Pale straw in color, our estate grown Viognier is a unique varietal well suited to Oak Knoll.

The nose opens with fragrant white flowers, honeydew melon, and a bit of beeswax. The perception of jasmine continues across the palate, adding layers of lemon curd and citrus zest. It is strongly evocative of lychee green tea.

Bright acidity balances the mouth-coating, lightly creamy texture. The finish is clean and crisp.

Ready to drink upon release and will hold well for 5-7 years.

APPELLATION	Oak Knoll District of Napa Valley, Estate Grown
VARIETAL	100% Viognier
ALCOHOL	14.3%
HARVEST DATE	September 6 and 12, 2024
BOTTLING DATE	April 2025
CASE PRODUCTION	342 cases
OAK AGING	Barrel fermented in neutral French oak barrels, and aged for 6 months
PH/TA	3.40 / 1.2g/L

