



**2020 Orange Viognier
Conner Lee Vineyard
Columbia Valley AVA**

VINEYARD

Site	Conner Lee is a sustainably farmed vineyard, established in 1980. It remains one of the most highly regarded vineyards in the state. Situated on the upper east end of the Wahluke Slope, the elevation of this site allows for a long, even ripening season. The cooler weather helps in retaining acidity through berry development.
Soil	Fine sandy loam soils dominate the vineyard. The sandy glacial marine sediments were left by the Missoula floods during the Pleistocene era.
Harvest Date - Brix	September 29 - 24.9°

WINEMAKING

Varietal Composition	100% Viognier
Fermentation	Whole berries were destemmed from rachises and moved to an open top neutral puncheon for fermentation. Fermentation started spontaneously after 5 days and the cap was punched down twice a day until the desired tannin structure developed. The wine was pressed off skins after 13 days and finished the fermentation process in a stainless-steel drum. No nutrients or additives were used during fermentation. A minimal amount of sulfur was added to stop fermentation. The wine was bottled unfined and unfiltered which contributes to the wine's hazy quality.
Aging	1 month in Stainless Steel drum and 1 month in neutral French Oak before bottling
Cases	24
Alcohol	14.3%
pH	4.04
Titrateable Acidity	0.56 g/100mL
Residual Sugar	0.03 g/L
Release Date - Price	March 13, 2020 - 30\$