



## 2020 Viognier Columbia Valley AVA

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### VINEYARDS

#### Gamache Vineyard

Gamache Vineyard was first planted in 1982. Located on the white bluffs overlooking Basin City, the eastern facing slopes of sandy loam soils covering sedimentary deposits provide growing conditions that are key to the development of this Viognier.

#### Conner Lee Vineyard

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.

### VINTAGE

<b>Growing Season</b>	The 2020 vintage was relatively warm and characterized by lower fruit yields overall. Bud-break occurred mid-April and moderate summer created an even growing season. Fires during a hot September caused smoke which delayed some later ripening varieties. The vintage came to a close near the end of October due to freeze events.
<b>Harvest Date - Brix</b>	
<b>Conner Lee</b>	September 29 <sup>th</sup> - 24.9°
<b>Gamache</b>	October 6 <sup>th</sup> - 26.5°

### WINEMAKING

<b>Varietal Composition</b>	100% Viognier 68% Conner Lee 32% Gamache
<b>Fermentation</b>	Entirely whole cluster pressed, a portion of the wine from Conner Lee Vineyard fermented in a concrete egg. The remaining from both sources fermented in stainless steel. The vessels and even fermentation temperatures, helped preserve aromatic character, and impart minerality to this wine.
<b>Aging</b>	67% in Stainless steel 33% in Concrete egg for 3 months before bottling
<b>Cases</b>	552
<b>Alcohol</b>	14.3%
<b>pH</b>	3.20
<b>Titrateable Acidity</b>	0.61 g/100mL
<b>Residual Sugar</b>	<1g/L
<b>Release Date - Price</b>	May 2021 - 30\$