TINTE CELLARS

2018 Viognier
Columbia Valley AVA

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

Growing Season	2018 was considered a near perfect growing season. Warmer than average temperatures through out the year, allowed grapes to ripen steadily. Despite wildfires leading up harvest season, many vineyards such as ours were not negatively impacted by smoke. Because the smoke was high enough in the atmosphere it allowed for some cooling affect in the hottest months.
Harvest Date - Brix	
Gamache	August 27 – 26.6°
Conner Lee	August 28 – 23.0°

WINEMAKING

Varietal Composition	100% Viognier 78% Conner Lee 22% Gamache
Fermentation	Grapes were whole cluster pressed, and the resulting juice fermented in stainless steel tanks. The wine is crafted in a crisp style, to complement the natural weight and preserve aromatic character of this varietal.
Aging	100% in Stainless steel
Cases	642
Alcohol	14.1%
pH	3.25
Titratable Acidity	0.6 g/100mL
Residual Sugar	0.02 g/100mL
Release Date – Price	May 2019 – $27

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