

Batch#108 “The Lakers”

Having lived in Los Angeles for 5 years, I've always wanted to craft a batch that will perfectly pair with Los Angeles vibrant culinary scene and diverse flavors. This Orange of Viognier offers the essence of LA's lively spirit with its rich aroma and exquisite taste.

VINTAGE

The 2021 growing season started off with very little rain and continued to be a record year of drought. The result was also record low yields and intensely- flavored, small sized berries. It was luckily a smooth and uneventful harvest season.

VINEYARDS

-Oak Knoll District of Napa Valley: a micro-climate moderated by San Pablo Bay and the Pacific Ocean, both keeping the vineyard cooler than other valley's vineyards. Clay soil with a high-water table, and warm Californian sun allow our viognier grapes to gradually develop, producing an aromatic, complex and elegant gem.

-Brentwood, Contra Costa: located 50 miles south east of Napa County, with a climate that's best described between Mediterranean and Semi-arid. Summer heat can be serious but it is often moderated by the Delta breeze especially in late afternoon. The warm climate and rapid cooling of temperatures make this vineyard a heaven of a spot for Viognier.

TASTING NOTES **April 30th, 2022*

A lush bouquet of dry peach, dry apricot and kumquat sways on the nose. The palate is at once crisp and full, rich and velvety with flavors that go along the earlier nose. The finish stretches for a while with vanilla and toasted almond.

- 100% Unfiltered and Unfined Viognier.
- Skin fermented to complete dryness
- 14 months of lees aging in Concrete Eggs and neutral oak barrels
- Low Sulfites
- Only 420 cases crafted

