

BROKEN EARTH

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Viognier



Viognier - Viognier is a grape variety most famous for Condrieu wines in the Rhone Valley region of France. It has, however, emerged as a favourite in new world areas in Australia and California. The origins are obscure with the suggestion that it originated in Croatia (known as Dalmatia earlier) and was brought to the Rhone region by the Romans. It is an interesting variety in that it requires warmth to ripen optimally as it ripens slowly but too much heat (without proper canopy management) can result in high sugar levels (and consequent high alcohol) without enough supporting flavour.

Our Estate Viognier was planted in the 1990's and Block 1B-S is 10.90 acres and utilizes 12' x 7' spacings utilizing an older type quadrilateral trellis system. California can be tough on crops and Block 1B-S is coming to the end of its time. We are, however, developing a new block on fresh soil on the same property with a higher elevation and more beneficial aspect. The 2020 Viognier was harvested at 24.4 Brix and, as is the case with all our whites, underwent and cool extended ferment.

Typically California Viognier is rich but soft, almost projecting an oily texture. Our reductive handling and colder approach maintains many subtle characters that warmer ferments disperse during the process. Hints of green melon, freshly ground coconut and green apple accompany the more typical ripe apricot characters. Due to its susceptibility to oxygen, our approach results in a wine that retains freshness while still showing complexity and length of flavour.

This is a wine for all seasons. The richness rivals great Chardonnays but its fruit is far more evident. The lack of oak handling sees the wine being a great partner to many food styles, particularly spicy food.

CHRIS CAMERON
Winemaker

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Alcohol..... **13.4%** pH..... **3.34** R/S..... **2.00 g/L** TA..... **5.75 g/L**
Harvest Date..... **Sept 2020** Bottling Date..... **May 2021**

