

# 2010 Jorian Hill Viognier

## Santa Ynez Valley

### Philosophy

Jorian Hill is dedicated to crafting exceptional hillside-grown, Rhône-varietal wines using fruit from its Ballard Canyon estate vineyard in the Santa Ynez Valley. To highlight the diversity of the vineyard, the Jorian Hill team farms block-by-block and works in small lots. Made from 100 percent estate-grown Viognier, this wine was fermented and aged in stainless steel to capture its crisp acidity, and maintain its beautiful aromatics and bright flavors. Because the 2010 vintage produced a wine with a naturally full, rich texture and mouthfeel, no malolactic fermentation was used. Only 162 cases of the 2010 Viognier were produced.

### The Vineyard & Vines

The majority of Jorian Hill's Viognier vines were planted in 1999. These hillside-grown vines are from the coveted Alban field select clone, planted on vigor-reducing 1103 P rootstock using Geneva double-curtain trellising. Jorian Hill also has a small section of more youthful Alban Viognier vines grown using vertical trellising, which reduces overall sun exposure. All vines are tended by hand and farmed using sustainable, chemical-free viticultural techniques. Adding to the character of Jorian Hill's Viognier, the vineyard's unique microclimate produces grapes with excellent, food-friendly acidity and moderate pH levels.

### Tasting Notes

The 2010 Viognier has vibrant floral aromas of citrus blossom and honeysuckle, as well as sweet cream and biscotti elements. The aromas are echoed in the flavors, alongside abundant notes of lush white peach. Though this wine is full and complex, it is surprisingly light on its feet, with fresh upfront acidity, and pure, focused flavors that float across the palate. This fresh, impeccably balanced Viognier is an ideal food wine.

### Technical Information

Cases:	162
Composition:	100% Viognier
Harvested:	October 4, 2010
Alcohol:	14.8%
pH:	3.62
Total Acidity:	0.67 mg/100ml
Suggested Retail:	\$24