

2011 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 2011 vintage produced a wine with a naturally full, rich texture and mouthfeel, no malolactic fermentation was used. Only 64 cases of the 2011 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 cool 2011 vintage produced an impeccable expression of Viognier filled with inviting floral aromas, a crisp, refreshing mouthfeel and lovely stone fruit flavors. On the nose, layers of honeysuckle and orange blossom mingle with biscotti and sweet cream notes. Lush and pure white peach flavors glide across the palate. Though this wine is full and complex, enlivening acidity adds lightness and poise, making this a great food wine.

Technical Information

Cases:	64
Composition:	100% Viognier
Harvested:	October 17, 2011
Alcohol:	13.85%
pH:	3.48
Total Acidity:	0.72 mg/100ml
Suggested Retail:	\$24

