

# *Surh Luchtel*

Premium Handcrafted Wines

## **2006 Fortunati Vineyards, Viognier, Napa Valley**

Vineyard Location	Oak Knoll District, Napa Valley
Harvest Date	10/6/2006
Finished Wine	Alcohol: 14.1% Ph: 3.2 Total Acidity: .69g/100ml
Barrel Type	100% Stainless, no oak
Bottling Date	June, 2007
Case Production	250 cases in Vino-Seal Finish
Release Date	November, 2007

### **Winemaking**

The fruit was whole cluster pressed, chilled to 48 degrees, fermented with the maximum temperature of 56 degrees for 16 days. In order to preserve its lighter, lively feel, malolactic fermentation was prevented from taking place, unlike the 2005 vintage. After the primary fermentation, it was put into 58 gallons stainless barrels and the lees stirred for 7 months before being filtered and bottled in June of 2007.

### **Tasting Notes**

The combination of cooler growing season, tank fermentation and the absence of malolactic fermentation have translated to a palate of very pure Viognier flavors, including white peach and nectarine, dried stone fruit, and a subtle minerality. It is light, well focused and lively. It finishes dry and clean, with notes of citrus, savory herbs, and pepper. The wine's vibrant acidity would accompany any appetizer well.