

Surh Luchtel

Premium Handcrafted Wines

2007 Fortunati Vineyards, Viognier, Napa Valley

Vineyard Location	Oak Knoll District, Napa Valley
Harvest Date	9/22/2007
Finished Wine	Alcohol: 13.9% Ph: 3.3 Total Acidity: .65g/100ml
Barrel Type	100% Stainless, no oak
Bottling Date	August, 2008
Case Production	200 cases in Vino-Seal Finish
Release Date	November, 2008

Winemaking

The fruit was whole-cluster pressed, chilled to 48 degrees, fermented with the maximum temperature of 56 degrees for 16 days to emphasize its fruit. As in the past, it was made in the refreshing, bright, and lively style. After the primary fermentation, it was put into 58 gallons stainless barrels and the lees stirred for 10 months before being filtered and bottled in August of 2008.

Tasting Notes

The optimum harvest of healthy fruit, followed by cool fermentation and the absence of malolactic fermentation have resulted in a multi-layered, pure, vibrant Viognier with minerality. Its peachy, mango and other tropical flavors are clean and concise. It is uncommonly food friendly. It finishes dry and clean, with notes of citrus, savory herbs, and white pepper. The wine's vibrant acidity would work well with any seafood such as grilled salmon, shrimp, ahi tuna, swordfish or smoked trout.