



2015 Napa Valley Viognier Dessert Wine

One of Steve's vineyard clients in the Oak Knoll District of Napa Valley had a little extra Viognier fruit in 2015. We decided that it was high time to make another dessert wine. Viognier has the most delicious raisins of almost any of the grape varieties. So the direction was simple: Viognier Vin Santo—sweet wine made from dried raisins.

We let the fruit raisin on its own in the field, and then fermented it whole cluster (jumping up and down on the dry bunches of grapes to release enough juice to start a fermentation). When the fermentation naturally stopped we pressed the grapes and aged the wine three years without the use of sulphites. This facilitated a natural oxidative aging and allowed a small amount of vinegar to develop, brightening and balancing the sweet wine. When it was balanced and delicious, ready to drink, we bottled, unfiltered.

The pH is 3.76, the acidity is 7.6 g/l, the residual sugar is 157 g/l, and the alcohol is 13.0%. 95 cases of half bottles produced.