



CLAVO
CELLARS

**2009 VIOGNIER, APPARITION
PASO ROBLES APPELLATION**

Varietal Composition:
100% Viognier

Vineyards:
Hidden Valley
Catherine's Vineyard

Harvest Date:
September 3, 2009 and
September 20, 2009

Aging Regimen:
6 months French Oak

Cases Produced:
266

Final Analysis:
TA .60
pH 3.52
ALC 13.5



FRESH INVITING SCENTS OF RIPE BANANAS MINGLE WITH TROPICAL FRUIT. LIVELY ACIDITY LACED WITH ITS CREAMY, SILKY TEXTURE CREATES BALANCE. ENDS ON A SMOOTH, SPICY NOTE.

THE VINEYARDS – THE 2009 VIOGNIER IS A BLENDING OF GRAPES FROM TWO VINEYARDS IN THE PASO ROBLES APPELLATION—HIDDEN VALLEY VINEYARD AND CATHERINE'S VINEYARD. THESE VINEYARDS HAVE LONG, COOL GROWING SEASONS AND WARM AFTERNOONS THAT ARE IDEAL FOR COAXING THE MOST FLAVOR OUT OF THE GRAPE. THE COOL EVENINGS ALLOW FOR THE GRAPE TO DEVELOP BALANCE AND COMPLEXITY.

WINEMAKING— THE GRAPES WERE PICKED AT 22.5 BRX. THE GRAPES WERE WHOLE CLUSTERED PRESSED THEN COLD SOAKED FOR TWO DAYS. HIDDEN VALLEY VINEYARD VIOGNIER WAS FERMENTED AND STORED IN CEMENT TANKS. CATHERINE'S WAS FERMENTED IN BARRELS THEN STORED FOR SIX MONTHS.

FOOD PAIRING – EXCELLENT WITH SPICY DISHES, MEDITERRANEAN CUISINE, SPICY ASIAN STIR FRY AND A PERFECT FINISH TO ANY CRAB CAKE.

**CLAVO CELLARS 315 S. MAIN STREET TEMPLETON, CA 93465
805.226.0174 WWW.CLAVOCELLARS.COM**