

2023 Cracked Egg Viognier Amador County



Blend: 100% Viognier

Vineyards: We brought in the 2023 Viognier Grapes from Cooper and Tumbas Vineyards. With wet conditions throughout the spring, and milder weather throughout summer, and fall, the grapes took much longer to ripen. In our opinion, the long ripening season has produced wonderful quality and will result in some of our best wines.

Winemaking & Aging: The 2023 Cracked Egg Viognier was fermented & aged in our 4-ton concrete eggs, we purchased two new ones for the 2023 Vintage! The concrete eggs are unique for fermenting & aging. Designed to allow for micro-oxygenation integration with the wine. This provides a smoother palate, and “minerality” to the vintage. Interaction with the tank is greater than stainless, and the Viognier shows all the positives with this modern approach.

pH: 3.46

TA: 5.3

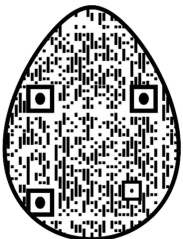
ABV: 13.2%

Harvest Date: 8/30/2023

Cases Produced: 455

Tasting Notes: The color is of pale straw with great clarity. The nose is all honeysuckle with a touch of tropical fruit. The mouthfeel is smooth and silky. The flavors are ripe apricot and melon, all very delicious. It has light tannins which create a full and robust experience in the mouth without being overwhelming. It invites taste after taste. The finish is fresh light and lingering. Altogether this is a wonderful white wine.

Story & Label Info



Pairing Suggestions: Soft cheeses, Shrimp, Salmon, Chicken dishes, Pad Thai, and Lobster