



2007 Egret Pond Viognier

Grapes for our 2007 Egret Pond Viognier were on September 23rd at 25.2 brix. The wine was fermented in stainless steel tanks and transferred to neutral French oak barrels. Malolactic fermentation was not completed to maintain natural acidity and taste balance.

Winemaker's Notes:

Light golden color. Lively, fresh aromas of orange blossom, Meyer lemon peel, allspice, verbena with hints of jasmine. Mouth coating flavors of apricot, mandarin orange and tropical fruit are balanced by a refreshing acidity and minerality continuing the lush, full finish.

Price: \$32.00

Cases: 44 produced

Alcohol: 14.5%

T.A.: .610

pH: 3.46

Professional Reviews:

Wine Spectator

Luscious fruit flavors are ripe and rich, with roasted Meyer lemon, apricot and peach notes and plenty of floral components. Full bodied, with a lingering finish.

Robert Parker's Wine Advocate

The 2007 Viognier Egret Pond offers aromas of orange marmalade, dried apricots and flowers along with medium body, good freshness and acidity, and an underlying hint of fresh rocks.

Stephan Tanzer's IWC

Light, bright gold. Spicy lemongrass, orange and peach aromas are underscored by smoky minerals and a suave floral quality. Medium-weight, alluring fresh citrus and pit fruit flavors are given spine by a juicy mineral quality. No loose ends here, and none of the warmth that can plague many New World examples of this variety.