



2008 Jemrose Egret Pond Viognier

Grapes for our 2008 Jemrose Egret Pond Viognier were picked on September 25 at 25.3 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 freshness.

Winemaker's Notes:

Light golden color. Aromas of Meyer lemon, apricot, verbena, jasmine and orange blossom jump from the glass. A layered creamy texture gives way to deep flavors of guava, peach and passion fruit. A crisp acidity brightens the long lingering finish with a hint of minerality.

Price: \$32.00

Cases: 275

Alcohol: 14.5%

T.A.: .628

pH: 3.48

Professional Reviews:

The Rhone Report

Fermented in stainless steel and then moved to neutral French oak barrels to complete fermentation, the 2008 Jemrose Viognier Egret Pond has knockout aromatics of peaches, marmalade, crushed stone and flowers, medium body, a superb texture, great acidity and a refreshing long finish.