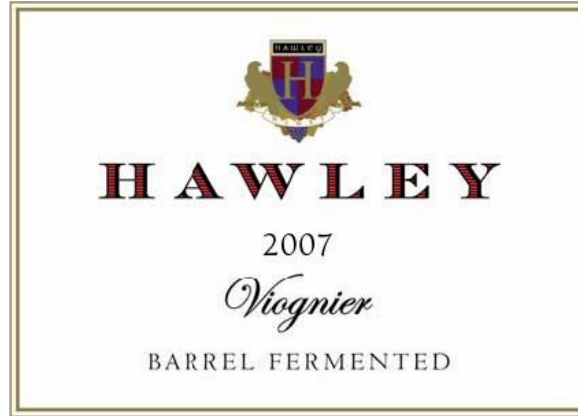


2007 Hawley Viognier, Sierra Foothills



Vineyards

Native to the slopes of France's Rhone Valley, the Viognier grape appears to be especially well suited to our California climate. Domiano Vineyard in the Sierra foothills (88%) produces fruit that is extremely floral and tropical in flavor. Hawley Vineyard in Sonoma County's Dry Creek Valley produces fruit with a higher natural acidity and citrus flavors. The blend of the two vineyards produces a very balanced and flavorful wine. Both hillside vineyards employ vertical trellising, leaf pulling and crop thinning to maximize quality. Hawley Vineyard was certified organic by CCOF in 2006. The 2007 growing season was very dry with a slow growing season and late harvest. We were able to pick after a heat spike, when the sugar levels had dropped back down. Brix at harvest 25 (Damiano), 24.5 (Hawley)

Winemaking

This wine was whole-cluster pressed, to minimize tannin, and fermented in neutral French oak barrels. Barrel fermentation and five months aging adds a velvety mouth-feel while the older oak imparts little flavor. 100% malolactic fermentation softens the high natural acidity of the grapes and adds a buttery complexity.

Tasting Notes

This 100% Viognier shows its typical peach and jasmine-like flavors, along with citrus and spice notes. Its complex flavors mingle honeysuckle, pineapple, peach, apricot and orange blossoms. with a wonderfully light, clean fruity aroma. The mouth feel is luscious with moderate acidity, and a long fruity finish.

Technical Analysis

<i>Appellation:</i>	Placer County (88%) Dry Creek Valley (12%)
<i>Varietal Composition:</i>	100% Viognier
<i>Harvest Date:</i>	September 19, 2007 and September 9, 2007
<i>Alcohol:</i>	13.9%
<i>Bottling Date:</i>	February 11, 2008
<i>Cases Bottled:</i>	430
<i>Release Date:</i>	April 1, 2008