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## 2012 VIOGNIER, DEUX VERT VINEYARD

AVA: YAMHILL-CARLTON

PRODUCTION: 200 CASES

VARIETAL: VIOGNIER

ALCOHOL: 13.9%

ELEVAGE: 60% FRENCH OAK & 40%

VINEYARD: DEUX VERT

ACACIA

DRY FARMED

HARVEST DATE: OCTOBER 24TH

VINE AGE: 20 YEARS



2012 FINISHED DRY, CLEAR AND LATE. WARM, SUNNY DAYS AND COOL NIGHTS THROUGHOUT THE GROWING SEASON WERE PERFECT FOR RIPENING THIS FICKLE VARIETAL. THE GRAPES HUNG UNTIL OCT. 24TH, AND THE EXTENDED TIME ON THE VINE PRODUCED REMARKABLE FRUIT WITH PURE FLAVORS AND BALANCE. YIELDS WERE VERY LOW (1.9 TONS/ACRE), SO FLAVOR INTENSITY WAS EXCELLENT. THE 2012 VIOGNIER WAS PRESSED AND SETTLED FOR 48 HOURS, THEN RACKED TO A COMBINATION OF OAK BARREL AND ACACIA WOOD PUNCHEON. 2012 WAS REMARKABLE FOR THE LONG, COOL FERMENTS FOR THE WHITE WINES (3-8 MONTHS). AS THE WINES FINISHED PRIMARY FERMENTATION MALO-LACTIC FERMENTATION WAS ALLOWED TO START NATURALLY.

I OWE A BIG DEBT OF GRATITUDE TO MIKE GREEN FOR BEING COURAGEOUS ENOUGH TO PLANT VIOGNIER AND SYRAH HERE IN THE WILLAMETTE VALLEY. PLANTING AND TENDING A VINEYARD IS A TREMENDOUS UNDERTAKING AND TO BE THE FIRST PERSON TO PLANT, MUCH LESS PLANT SOMETHING NO ONE ELSE THINKS WILL RIPEN, TAKES A FORTITUDE VERY FEW PEOPLE HAVE. MIKE IS A TRULY CONSCIENTIOUS FARMER AS WELL, FOCUSING IN A COMMON SENSE MANNER ON MANAGING HIS VINES WITH THE LEAST IMPACT ON THE ENVIRONMENT THAT SURROUNDS THEM.

I AM HONORED TO HAVE THIS FRUIT AND IT IS A PRIORITY FOR ME TO MAXIMIZE THAT POTENTIAL. ONE FINDS CLASSIC AROMATICS OF RIPE PEACH AND HONEY. THE PALATE IS LUSH AND LOADED WITH RIPE PEACH ON THE ATTACK, WITH OVERTONES OF APRICOT AND BRIOCHE THAT ARE SWEEPED UP IN THE TEXTURE.