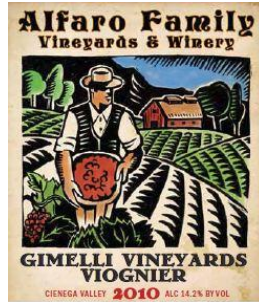


## 2010 Gimelli Vineyards Viognier



### The Vineyard:

The Cienega Valley in San Benito County is blessed with an excellent climate for Viognier. Warm sunny days are interrupted by cooling ocean breezes from the Monterey Bay. Gimelli Vineyards is located in the Gabilan Range below Mount Harlan.

### The Vintage:

After a bountiful fruit set, the vines underwent shoot and cluster thinning. A warm growing season was followed by cool weather during the harvest season. The grapes were hand harvested on September 29, 2010.

### Winemaking:

The grapes were 100% de-stemmed and lightly crushed into small open-topped bins. The must was chilled to 50 degrees Fahrenheit and left over night to maximize skin contact. After 24 hours on the skins the juice was lightly pressed directly into neutral French oak barrels. Fermentation was spontaneous and slow due to the low cellar temperature. The wine, on its lees, was stirred weekly and allowed to go through a natural malo-lactic fermentation. After 5 months in the barrel we bottled the wine, unfiltered and unfiltered.

### The Wine:

Full-bodied, golden in color, this luscious wine combines rich flavors of ripe apricots and peach pie with the aroma of honeysuckle.

### Technical Data:

<b>pH</b>	3.72	<b>Production</b>	97 cases
<b>TA</b>	.75	<b>Release Date</b>	April 2011
<b>Alcohol</b>	14.2 % by vol.	<b>Aging</b>	5 months in neutral French oak
<b>Bottle Sizes</b>	750 ml	<b>Suggested Retail</b>	\$20.00

### Suggested food pairings:

An excellent match for spicy Asian dishes, Indian curries, fish or poultry, and fruit desserts.