



2013 LAWRENCE VINEYARD VIOGNIER

*Lemon thyme scent, fresh bread, ripe stone fruit, and lemon curd.
A rich mouthful of flavors. A long and mineral driven wine.*

BLEND

100% Viognier

APPELLATION

Washington State

PRODUCTION

Yield: 2.6 tons per acre
Yeast: Native
Whole Cluster Pressed
40% New French Oak Puncheons
20 Months Barrel Aged

WINE ANALYSIS

6.0 g/L Titratable Acidity
3.61 pH
14.5% Alcohol

CURRENT & PAST SCORES

94 Points, *Wine Advocate* (2011 vintage)

"One of the top Viogniers made in Washington, it's a knockout effort that will give a top flight Condrieu a run for its money (actually, if price is factored in, this most likely wins hands down). Beautifully aromatic with brioche, apricot, toast and white peach all emerging from the glass, it hits the palate with a medium to full-bodied, decadently textured mouthfeel that never seems heavy or cumbersome, yet delivers awesome richness and depth."

VINEYARD

Lawrence Vineyard is located five miles north of Stoneridge Vineyard in the Royal Slope. The vineyard sits at approximately 1400 feet of elevation. It is comprised of caliche strewn stony soil. It's position on the crest of a ridge line gives it excellent air drainage and protects it from frosty nights. The site is excellent for ripening aromatic white varietals.

VINTAGE

The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe favors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5 percent over 2012, a record for the state. 2013 made us thank Sweet Baby Jesus that our white wine vineyards are cool sites at higher elevation. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full favored wine while still keeping focus.



SIXTO



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