



# 2014 LAWRENCE VINEYARD VIOGNIER

*Man, this wine smells good! Honeysuckle, lilac and alpine strawberries. Vibrating with intensity that never gives up on the long, rich finish. So good, so very Viognier.*

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## BLEND

100% Viognier

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## APPELLATION

Washington State

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## PRODUCTION

Yield: 2.5 Tons per Acre

Yeast: Native

Whole Cluster Pressed

30% New French Oak Puncheons

20 Months Barrel-Aged on Lees

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## WINE ANALYSIS

5.65 g/L Titratable Acidity

3.47 pH

14.5% Alcohol

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## UPC

184745100154

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## CURRENT & PAST SCORES

### 94 Points, *Robert Parker's Wine Advocate* (v2011)

"Also brilliant and one of the top Viogniers made in Washington State, the 2011 Viognier Charles Smith comes from the Lawrence Vineyard, which is located just north of the Royal Slope, at an elevation of 1,450 feet. Barrel-fermented in 10% new French oak and going through full malolactic, 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. Enjoy this knockout white over the coming handful of years. Drink now-2016."

### 91 Points, *Wine Spectator* (v2011)

"Polished, expressive and well-detailed, offering honeyed pear and spice flavors on a sleek frame. This has richness and a refreshing finish. Drink now through 2016. 390 cases made."

### 94 Points, *Wine Enthusiast* (v2011)

"The most floral and lemony of Charles Smith's trio of Viogniers, this received extra time in barrel, yielding a more Burgundian mouthfeel—rich and creamy. Just 10% saw new oak, which seems to be exactly right, adding a hint of toast without clobbering the floral subtleties."

## VINEYARD

**Lawrence Vineyard:** located five miles north of Stoneridge Vineyard in the Royal Slope. The vineyard sits at approximately 1400 feet of elevation. It is compromised 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

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a longer period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity, to produce bright, focused wines.



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