



Viognier Reserve



AREA

Barboursville,
Virginia Appellation



GRAPES

100% Viognier



ALCOHOL LEVEL

13% vol.



BOTTLE SIZE

750 ml.

TYPE OF SOIL

From two gently sloped parcels facing west and between 200-250 meters, the vines grow in well drained Davidson clay loam soil of medium vigor formed from weathered greenstone, the subsoil is a slightly acidic dark red permeable clay.

TRAINING METHOD

Double Guyot (cane pruned)

PLANT DENSITY

4.166 per hectare (1,686/acre)

YIELD

85 quintals per hectare (3.8 tons/acre)

VINIFICATION AND AGEING

Grapes are destemmed and cold soaked at 10 Celsius for 6 hours before pressing, the juice is sediment and fermented in stainless steel for 10-15 days at 18 Celsius and further aged for up to 11 months with weekly lees stirring. No malolactic fermentation is allowed.