

2009 WILLIAM AUGUSTUS ROGUE VALLEY VIOGNIER-MARSANNE

William Augustus wines are the result of more than a decade of experimentation with white wine varietals in the Rogue Valley. Winemaker Gus Janeway's pursuit of regionally distinctive, character-driven wines led him to cooler, higher elevation vineyards yielding fruit capable of expressing a timeless, old-world style.



TASTING NOTES:

Blends delicate floral and mineral notes with rich aromas of peach and apricot, spiced with toasted almonds, nutmeg and fig. Generous, yet balanced, with a mouthfilling, polished midpalate backed up by a pure seam of acidity. Ripe melon, some sweet barrel-toast, and a return to the minerality at the opening round out the finish.

BLENDING:

*72% Viognier, harvested September 28th from Gold Vineyard at 22.8 °Brix, pH 3.36, TA 5.3 g/L
28% Marsanne, harvested September 28th from Crater View Vineyard at 23.2 °Brix, pH 3.65, TA 4.2 g/L*

FERMENTATION:

Pressed to 0.8 Bars, cold settled, then fermented 12 days in stainless steel to 9 °Brix. Racked to barrels to complete primary. Yeasts Rhone 4600 and CY3079. Maximum fermentation temperature 17°C.

AGING:

*10 months on fine lees in 3-year-old French oak.
Partial malolactic.*

FINISHED WINE:

*Bottled September 10th, 2010
Alcohol 13.5% by volume. TA 5.6 g/L, pH 3.62
Closure: Stelvin+ with Saranex liner*

PRODUCTION:

375 cases

SUGGESTED RETAIL:

\$16