

# SWANSON

## VINEYARDS

### 2010 VIOGNIER

#### VINTAGE:

The 2010 Swanson Napa Valley Viognier is distinctively varietal in color and aroma. The appearance is a brilliant golden yellow. In the nose, surprisingly complex, with hints of apricot, peach and honeysuckle blossoms. The touch of sweetness provided by Muscat in the mouth, a mid-palate fleshed out by the addition of Chardonnay, and the fruity/floral character of Viognier combine to give a white wine of surprising aromatic complexity. We believe this wine, when well-chilled, to be a sublime aperitif, to be enjoyed in good company as a prelude to any meal.

#### VINEYARD:

Grapes for the 2010 Napa Valley Viognier were selected from three diverse sources. 32% (Viognier and Muscat) was grown on our sustainably-farmed Oakville Estate, where our clay-loam soil and meticulous vine management consistently produce a small crop of ultra-premium grapes. 60% originated from a small block of Viognier at La Herradura Ranch in Napa's Conn Valley; the remaining 8% (Chardonnay) were from the well-known Beckstoffer Carneros Lake Vineyard.

#### WINEMAKER NOTES:

Normal winter and spring precipitation levels, coupled with cool early season temperatures, provided for nicely-paced shoot growth and fruit development. June was warm, but July and August were cool. September began with just enough heat to ensure optimum ripeness for our white wines. We hand-harvested quickly in the cold early morning hours on three separate dates over a one-month period. The fruit was cold-pressed immediately following harvest.

#### HARVEST DATE:

September 13th – October 14th

#### BOTTLING DATE:

February 17, 2011

#### ANALYSIS AT HARVEST:

22.0° Brix

#### ANALYSIS AT BOTTLING:

13.0% alc.

#### WINEMAKING:

Whole-cluster pressed  
Cold-fermented exclusively  
in Stainless Steel  
No malolactic fermentation  
Weekly lees stirring through December

#### CASE PRODUCTION:

253 cases (12x750ml)

