



# HAWLEY WINES

## *Technical*

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Appellation: Sierra Foothills (21%) Sonoma County (79%)

Varietal Composition: 100% Viognier

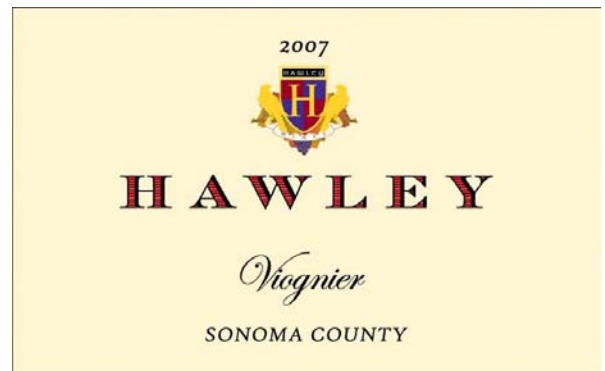
Harvest Date: September 8, 2007 and September 19, 2007

Alcohol: 13.8%

Bottling Date: February 11, 2008

Cases Bottled: 703

Release Date: May 1, 2008



## *Winemaking*

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This wine was whole-cluster pressed, to minimize tannin, and fermented in neutral French oak barrels. Barrel fermentation and five months aging adds a velvety mouth-feel while the older oak imparts little flavor. 100% malolactic fermentation softens the high natural acidity of the grapes and adds a buttery complexity.

## *Vineyards*

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Native to the slopes of France's Rhone Valley, the Viognier grape appears to be especially well suited to our California climate. In 2007 we sourced fruit from three distinct vineyards to achieve our blend: Damiano Vineyard, Hawley Vineyard and Russian River Valley Vineyard. The blend of the three vineyards produces a very balanced and flavorful wine. Hawley Vineyard was certified organic by CCOF in 2006. The 2007 growing season was very dry with a slow growing season and late harvest. We were able to pick after a heat spike, when the sugar levels had dropped back down. Brix at harvest 24.5

## *Tasting Notes*

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This 100% Viognier shows its typical peach and jasmine-like flavors, along with citrus and spice notes. Its complex flavors mingle honeysuckle, pineapple, peach, apricot and orange blossoms, with a wonderfully light, clean fruity aroma. The mouth feel is luscious with moderate acidity, and a long fruity finish.