

# 2011 Viognier Columbia Valley

## Vineyards

Sugarloaf Vineyard/Rattlesnake Hills AVA/Viognier	44%
Elephant Mtn.Vineyard/Rattlesnake Hills AVA/Viognier	33%
Elephant Mtn.Vineyard/ Rattlesnake Hills AVA/Marsanne	18%
Boushey Vineyard/Yakima Valley AVA/ Marsanne	5%

## Vintage

2011 was a challenging vintage for many vineyard sites & vintners. For Ott & Murphy, the late Spring, cool Summer weather, moderate temps, & extended hang time produced excellent white wines. Moderate alcohols, along with crisp acidity, & layered flavors express great varietal characters. Our 2011 white wines will be cellar worthy, & they combine gracefully with foods.

## Tasting Notes

Bright & zesty with elegant edges, this dry white Rhone blend shows elegant floral notes of Freesia & Sweet William on the nose. Flavors bring a complex play of kiwi, mango and citrus fruits, with a spicy twist that lingers through to the soft, rich,—almost creamy finish. The addition of Marsanne brings notes of citrus, & a mineral mouthfeel.

## Technical Notes

**Blend:** 77% Viognier 23% Marsanne

**Harvest Dates:** Various October 2011

**Harvest Chemistry Avg:** Brix: 23 Total Acidity Avg: 7.0 g/L pH ranges: 3.05-3.30

## Vinification

We whole cluster pressed the Sugarloaf Viognier, & racked to neutral French barrels using gravity flow without settlement or use of Sulfites (SO<sub>2</sub>), then inoculated with D47 yeast. We destemmed and crushed the Elephant Mtn. Viognier to lay overnight on the skins, then pressed, settled, racked to neutral French oak barrels & inoculated with D254 and CY3079 yeasts. Primary fermentation took place over 3-4 weeks at 15-18 degrees Celsius. The Boushey Marsanne was crushed, lying overnight on the skins, then pressed & allowed a native uninoculated fermentation over 6 weeks in small stainless 1/4 barrels. Partial Malolactic fermentation (MLF) was completed in all of the lots to add some richness to the finished blend. Lightly fined & sterile filtered proceeding bottling.

**Wine Chemistry:** Alc v/v: 13.3% Ph: 3.29 Total Acidity: 6.1 g/L FSO<sub>2</sub>: 20ppm R/S: .8 g/L

**Bottled:** June 22, 2011

Cases: 150

**2008 & 2010 vintages scored 91 points—Wine Enthusiast – Paul Gregutt**

*Ott & Murphy Wines*

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