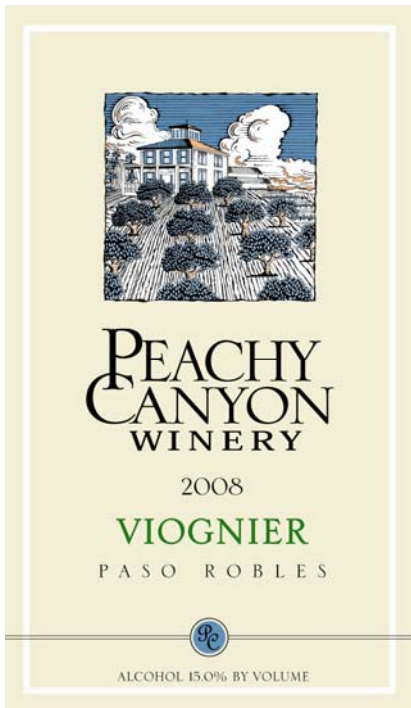


PEACHY CANYON WINERY

2008 Viognier



Vinification: The fruit was hand picked into half ton bins and transported to the winery a few hours after sunrise. The fruit was then let to sit in cold storage for two days. After the first two days the fruit was destemmed and stored in cold storage for another two days on the skins. After four days the fruit was gently basket pressed. The juice was transferred to neutral white barrels. The juice was barrel fermented for thirteen days. After fermentation, the wine was racked and put back into barrels (30% New French Oak) for five months then bottled.

Tasting Notes: Smells like a bowl full of tropical fruits followed with bright and crisp flavors. Peaches, pineapples, bananas and other citrus notes make up the flavors and aromas. There is a slight hint of oak to give the wine a bit of tannin on the palate and some minimal spice aromas.

Appellation: Paso Robles

Composition: 100% Viognier

Vineyard: French Camp Vineyard

Technical Information:

Alcohol: 15.0

Harvest Brix Ave.: 25.5

Res. Sugar: .026

Harvest Dates: 9/16/08

Bottling Date: 5/7/09

Case Production: 277

Suggested Retail: \$25

Distribution: Tasting Room

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