

# PEACHY & CANYON

## 2017 CONCRETE BLANC VIOGNIER

### VINIFICATION

After a whole cluster pressing, the 2017 Viognier was 70% fermented in concrete tanks and 30% in neutral French Oak barrels. The wines were then blended and bottled after 8 months of aging.

### TASTING NOTES

Crystal clear, straw in color. Pear, apricot, peach. Pineapple, lychee and guava. Bubblegum, honeysuckle. Nutty finish. Mouth coating. Minerality.

APPELLATION El Pomar, Paso Robles

VARIETAL COMPOSITION 100% Viognier

VINEYARD Melange du Rhône Vineyard

ALCOHOL 14.8%

TA 6.0 g/L

pH 3.63

RS 0.2 g/L

BRIX AT HARVEST 24.7

HARVEST DATE 09/06/2017

BOTTLING DATE 05/08/2018

CASE PRODUCTION 239 cases

