



# CONCLUSION

## THE STORYTELLER

### PROPRIETARY WHITE WINE

#### SONOMA COUNTY



90% Catie's Corner Vineyard  
10% Morgaen Lee Vineyard

pH

3.34



2015

TA

7.0 g/L



9 months in neutral French  
oak barrels

ALC

13.3%



90% Viognier  
10% Sauvignon Blanc



Nectarine, white flowers, guava

°Bx

24.3°



Fresh pears, stone fruits, citrus

### TASTING NOTES

Crisp, refreshing and subtle sweetness. Featuring aromas of white flowers, guava and nectarine delivering a palate of stone fruits, fresh pears and citrus. Acidity is balanced and complements the palate with a wine that will pair well with your summertime favorite dishes.

### APPELLATION

#### CATIE'S CORNER VINEYARD

Catie's Corner is located in the middle to slightly northern section of the famous Russian River Valley. Our small block of Viognier has a gently rolling profile with predominantly Huichica loam soil. One of the most important qualities about this site for Viognier is the consistent cycle of gentle warming and cooling each day, often the result of foggy mornings and evenings. This helps preserve the balance between attractive natural acidity and the opulent flavors typical of Viognier. This cycle of warming and cooling also leads to a lengthier period of ripening during which flavors and aromas can develop gradually and with greater depth and complexity. The Viognier at Catie's Corner was budded onto existing rootstock in 1995.

### VINTAGE

2015 was another fantastic vintage! A warm spring brought on an exceptionally early harvest. It was warm and dry allowing for perfect ripening of the fruit. This Viognier is crisp, refreshing and slightly sweet with a beautiful mouthfeel. Balanced acidity and fresh fruit flavors complete the palate. Great accompaniment to any food or enjoy on its own!