

Kestrel Vintners

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Kestrel



2008 Viognier

The Vintage

We experienced a long warm summer and the cooler October temperatures helped maintain acidity and created wines with outstanding structure and balance. Those estates that focus special attention on growing quality fruit, by keeping crop levels low and monitoring water to control growth and vigor, were once again rewarded with outstanding quality.

The Vineyard

Our 2008 Viognier was produced from grapes grown at our renowned Kestrel View Estate Vineyard and The Outlook Vineyard. Both are located high on the Roza, in the lower Yakima Valley. These Viognier plantings are located on shallow stony soils which allow for excellent drainage, giving us the ability to control the vigor of the grape vines by applying just the right amount of water, ensuring that we will have a very uniform vineyard. It is important that all the fruit ripen to its optimum maturity at exactly the same time.

The Winemaking

The fruit was hand picked and sorted. The quality was excellent. The tiny golden berries were translucent, allowing you to see the tiny seed inside each fruit. The whole clusters were pressed, whereby the juice was chilled and then settled for several days prior to being racked to a different tank where two-thirds was fermented at 53 degrees until nearly dry. The remaining one-third was racked to neutral barrels where it was fermented and aged until it was bottled. By fermenting in stainless at very cool temperatures we were able to preserve the natural fruit characteristics of the Viognier grape, and by fermenting in oak we were able to improve the structure and balance.

The Wine

The color is almost clear; there is just a hint of yellow to it. The aromas are clean and fresh with overtones of citrus, honeysuckle, lemongrass, gooseberry, star fruit, jasmine, and caramelized sugar. The flavors echo the aromas. The body is rich and perfectly balanced, with the combination of bright fruit and crisp acidity. I would recommend serving this wine with simply prepared foods such sautéed seafood or chicken, seasoned with fresh fragrant herbs, like tarragon or basil. It is also the perfect sipping wine for a warm lazy afternoon.

Cases produced: 645

Alcohol: 13.1% Acidity: 8.2% pH: 3.44 Residual Sugar: 0.6%

Blend: 54% Kestrel View Estate Vineyard Viognier, 42% Outlook Vineyard Viognier and 4% Kestrel View Estate Vineyard Old Vine Chardonnay

Release Date: May 2009