



WITNESS TREE VINEYARD

2006

ESTATE

VIOGNIER

WILLAMETTE VALLEY

Witness Tree Vineyard produces a tiny quantity of Viognier (2.5 acres) grown right here at our Estate. Viognier is a white grape varietal indigenous to the Northern Rhone Valley in southern France. While not exactly a cool-climate region, the Northern Rhone nonetheless has the very cool nighttime temperatures that are typical here in the northern Willamette Valley in Oregon. Our cool-climate weather during the growing season helps most grape varietals retain their natural acidity. Unlike warmer climates, Viognier grown here produces wine with superb structure from its ample natural acidity.

The nature of grape-growing almost always presents challenges. The inherent "downside" to farming Viognier here using our conventional single-wire canopy system is that it seems to crop too lightly. In the spring of 2006, our Winemaker / Vineyard Manager, Steven Westby, addressed this problem by retro-fitting the existing trellis in our white varietals to what is referred to as "V.S.P.", or vertical-shoot-positioned. The results from the 2006 vintage are very encouraging - tonnage as well as grape quality, are up.

The **2006 Witness Tree Vineyard Estate Viognier** was harvested on October 11th. It was pressed, transferred immediately to neutral French oak cooperage and inoculated with an isolated yeast strain. It was allowed only a six-month rest in barrel (without manipulation of any kind) before bottling. It went to bottle on May 1st, 2007.

The wine itself is very reminiscent its noble ancestors from the Northern Rhone - Condrieu and Chateau Grillet. It offers a nose full of exotic apricot and orange blossom aromas along with a palate full of peaches and spice. Its bright, crisp acidity balances the generous weight of the wine perfectly, making it the quintessential accompaniment for spicy cuisine. Try it with a piquant Thai preparation or a zesty stir-fry.

Vineyard Yield: 1.75 tons / acre

Vine age: 5 years (at harvest in 2006)

Type of Barrels: all neutral oak barrels

60-gallon Burgundy barrels –

Alliers and Voges Forest Oak –

Total Production: 289 cases

Titrateable Acidity: 7.2 grams/liter

pH: 3.4

Alcohol: 14.7 %

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