

2021 Cracked Egg Viognier Amador County

90 Points - Wine Enthusiast

WINEMAKER NOTES

The 2021 Cracked Egg Viognier is loaded with aromas of lemon peel, fresh Asian pear, honey suckle and guava. Bright and lively on the pallet, this is a wine that will pair well with most any fish meal but certainly is one that can be enjoyed by itself. Silky smooth and juicy, flavors of key lime pie and lemon curd dominate from front to back making it a wine that is very approachable and easy to drink.

THE STORY

When we first unloaded our new 6,000lb concrete egg - Charlie Havill accidentally dropped the egg right off the forklift! After inspection, we realized we missed near-disaster of the Humpty Dumpty style and scrambled to get the egg upright. With only superficial cracks, the egg works as designed!

With Charlie as the rooster & the machinery to represent the forklift - every detail of this vintage & label tells the story.

VINEYARD & VINTAGE

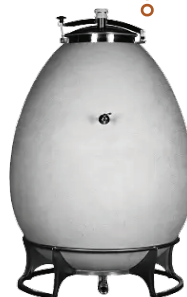
We brought in the 2021 grapes around 23.5 Brix from the Karmere Vineyards, a neighboring vineyard, noteworthy for Viognier grapes. The block used for the 2021 Viognier is a younger vineyard and produces fruitful flavors.

The 2021 Viognier was fermented & aged in our 4-ton concrete egg! Roughly 420 gallons of specially built concrete, the concrete eggs are unique for fermenting & aging. Designed to allow for micro-oxygenation integration with the wine. This provides a smoother palate, and "minerality" to the vintage. Interaction with the tank is greater than stainless, and the Viognier shows all the positives with this modern approach.



COMPOSITION	100% Viognier
ALCOHOL	13.2%
pH/TA	3.41 6.1
BOTTLING DATE	December 2021
PRODUCTION	152 Cases
UPC	763846212371

3 Months
Concrete Egg



FOOD PAIRINGS

