

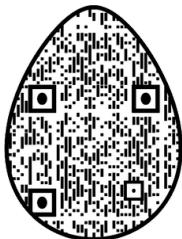


# 2024 Cracked Egg Viognier

Amador County



## Story & Label Info



Blend:	100% Viognier
Accolades:	<b>90 Points, Gold - Orange County Wine Competition</b>
Vineyards:	We brought in the 2024 Viognier Grapes from Cooper and Tumbas Vineyards, located in Shenandoah Valley. With milder weather throughout summer, the fruit ripened slowly, allowing more balance with flavor and acidity.
Winemaking & Aging:	The 2024 Cracked Egg Viognier was fermented and aged in our 4-ton concrete eggs. These vessels are uniquely suited for both fermentation and aging—designed to allow gentle micro-oxygenation that integrates beautifully with the wine. This process enhances texture, adds a signature minerality, and delivers a smoother, more refined palate. With greater interaction than stainless steel, the concrete brings out the best in our Viognier through this modern, expressive approach.
pH:	3.43
TA:	5.6
ABV:	13.3%
Harvest Date:	8/20/2024
Cases Produced:	279
Tasting Notes:	The 2024 Cracked Egg Viognier enchants the nose with floral notes, honeysuckle, stone fruits, and a subtle, earthy minerality like stone kissed by morning dew. On the palate, it bursts with passion fruit (liko'i in Hawaiian), white peach, and kiwi, wrapped in a creamy, soft, full-bodied texture. Its dry yet juicy acidic finish, accented by lime and mineral notes, makes it a lively summer sipper. The concrete aging beautifully frames the Viognier's vibrant fruit, evoking grapes kissed by the vine.
Pairing Suggestions:	Pair this fun, refreshing wine with goat cheese, prosciutto, seared scallops, or a fatty sea bass with green sauce, where its acid cuts through with finesse.



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## Vineyards

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## Technical Data

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Scan the Egg for Label & Story Info

## Accolades

**Orange County Wine Competition: Gold & 90 Points**

