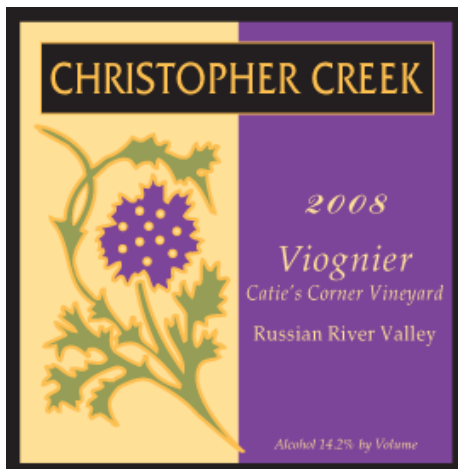




# Christopher Creek Winery

## 2008 Russian River Viognier



Like our 2007, the 2008 Viognier was produced from grapes grown at Catie's Corner Vineyard in the Russian River Valley, a vineyard developed by Saralee Kunde. Catie is Saralee's 15 year old daughter. The size of the crop this year was significantly below normal as a result of a Spring frost. Temperate Summer weather and a good growing season produced fruit of intense flavors which resulted in a more complex, fuller bodied wine still with a balanced mouth feel.

The grapes were whole berry pressed and then fermented in a stainless steel tank at low temperature (below 65F) to preserve the varietal's aromas. Malolactic fermentation was not encouraged in order to retain the freshness of the fruit. The wine was aged in the tank on the fine lees to build a rich mouth feel and crisp finish.

The 2008 Viognier has a traditional, complex nose of apricot, peach, pear, citrus blossom and wild flowers. The mouth feel is harmoniously balanced between the richness of the "stone fruits" on the pallet and lively acidity. The finish is marked by long lasting flavors reflecting the fruity and floral aromas.

Viognier (V-Own-Yeah) is an enjoyable white wine whose grapes have their origin in the Rhone Valley appellations of Condrieu and Chateau Grillet. Viognier is also frequently co-fermented or blended with Syrah to add other fruit characteristics to the wine. Food friendly, Viognier pairs well with fish, spicy foods, Asian infusions, crab and lobster, rice pudding or just drink it as an aperitif. Serve slightly chilled to enhance the fruit characteristics of the wine. Drink by 2011 to enjoy this fruit forward wine.

**Gold Medal– Pacific Rim International Wine Competition, April 2010**

**Silver Medal– Tasters Guild International, May 2010**

### 2007 Vintage

**Silver Medal– Grand Harvest Awards, Sonoma, February 2009**

**Gold Medal– Tasters Guild International, April 2009**

**Gold Medal– Sonoma County Harvest Fair, September 2009**

### 2006 Vintage

**Double Gold– Tasters Guild International, May 2008 (only Double Gold)**

**Silver Medal– San Francisco Chronicle Wine Competition, January 2008**

**Harvested September 27, 2008 1.6 Tons/acre PH 3.41 at Bottling**

**Released October 2009**

**235 Cases Produced**

641 Limerick Lane, Healdsburg, CA 95448

(707) 433-2001 (Winery), (707) 431-8243 (Business Office), (707)431-0183 (FAX)

www.christophercreek.com e-mail: chriscrk@ix.netcom.com

Tasting Room Open 11-5 Daily