



Christopher Creek Winery

2009 Late Harvest Viognier



Our limited production 2009 Late Harvest Viognier is a very elegant wine exhibiting a complex nose of honeysuckle, apricot, pear and peach and a mouth feel that is rich, viscous and true to the varietal. The finish is crisp, yet long, with lasting flavors of honey and fruit.

An exceptional crop of Viognier grapes were harvested from Catie's Corner Vineyard at their absolute maximum ripeness. 90% of the fruit had botrytised (Noble Rot), which drove the brix to 41 degrees. The clusters were hand harvested and pressed without crushing or destemming. The fermentation lasted about one month at temperatures less than 65 degrees F. Finally, the yeast stopped converting the sugar at 13.5% alcohol leaving about 18.5% residual sugar. The wine was aged in 50% new French Oak. We would expect this wine if properly cellared to age for 8-to-10 years.

A very special and wonderful after dinner/dessert wine, pairing well with duck pate (foie gras), fruit tarts, apple pie, and vanilla ice cream. Our Viognier should be served slightly chilled to retain the fruit characteristics of the wine.

Harvested November 2009
185 cases produced 375 ml fluted bottles
Released August 2010