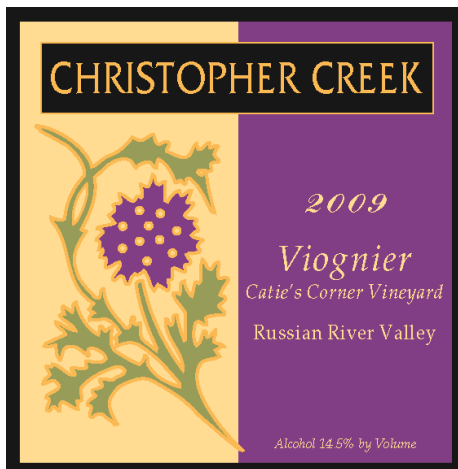




Christopher Creek Winery

2009 Russian River Viognier



Like our 2008, the 2009 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 16 year old daughter. The size of the crop this year was significantly larger than normal. 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 2009 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 2013 to enjoy this fruit forward wine.

2009 Vintage

Double Gold Medal– San Francisco Chronicle Wine Competition, January 2011

2008 Vintage

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 19, 2009 3.2 Tons/acre PH 3.65 at Bottling

Released October 2010

500 Cases Produced

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Tasting Room Open 11-5 Daily