



# BELL

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## Viognier 1999 T & A Vineyard Santa Cruz

In 1996 we produced our first Viognier from the 300 grapevines Brian Ziemann lovingly tends at Aromas, in Santa Cruz. Along with Gunner, his Chesapeake Bay retriever, Brian prunes and tends the vineyard. Located barely 8 miles from the Pacific Ocean in a small inland valley, the vineyard enjoys a unique microclimate, influenced greatly by the cool morning fog and ocean breezes.

### Vinification

Viognier grapes were hand-harvested and delivered to the winery in small picking boxes to minimize fruit damage. Grapes were gently crushed direct into the press where the juice is separated from the skins. After settling overnight, the clear juice was racked into a small stainless steel tank, inoculated with *Prise de Mouse* yeast and fermented very slowly at a cool temperature to retain the full varietal character of the grapes. The wine was aged in stainless steel for 4 months on the yeast lees. The wine was cold stabilized, bentonite fined and received one filtration prior to bottling. The resulting blend received three months of bottle age prior to release.

### Tasting Notes:

Similar in style to the 1996 release, the 1999 Viognier exhibits a nose that is typical for the varietal, with very delicate, floral aromas of spice, pear and dried apricot. On the palate the wine tends towards the bright fruit flavors of a crisp, floral Sauvignon Blanc. The wine has a light, delicate structure with hints of mineral and citrus fruits, a lively acidity and a long, lingering finish. Served slightly chilled, this wine is an ideal aperitif on a warm summer's day, or as an accompaniment to pasta or shellfish. This wine is best consumed young.

### Technical Analysis:

Varietal	Viognier, 100%
Source	Aromas, Santa Cruz
Harvest Sugar	21.0 Brix
Harvest Acid	0.65 gm/100ml
Total Acid	0.66 gm/100ml
pH	3.41
Alcohol	12.6%
Aging	4 months sur lies in tank
Bottle Date	March 2000
Production	41 Cases

<p>HARVEST DATE: NOVEMBER 6, 1999 SUGAR AT HARVEST 21.0 BRIX ACID AT HARVEST 0.65GM/100ML PH AT HARVEST 3.56 BARRELS 2 MONTHS, 50% NEW FRENCH OAK; ALCOHOL 12.6% ACID 0.66 GM/100ML; PH 3.41 BOTTLING DATE: MARCH 24, 2000</p> <p>BOTTLE NUMBER OF 490</p> <p>ALCOHOL 12.6% BY VOLUME</p>	<p>1999</p> <h1>BELL</h1> <p>VIOGNIER</p> <p>T &amp; A Vineyard Santa Cruz County</p>	<p>VIOGNIER, A CAPRICIOUS GRAPE VARIETY THAT PRODUCES WINES WITH DELICATE, ALMOST EXOTIC AROMATIC QUALITIES. BARREL FERMENTED AND THEN AGED IN OLDER BARRELS, THIS WINE WAS HANDLED GENTLY PRIOR TO BOTTLING TO RETAIN ITS FULL FRAGRANCE AND BALANCE.</p> <p>707-944-1673 WWW.BELLWINE.COM</p> <p>PRODUCED AND BOTTLED BY BELL WINE CELLARS, YOUNTVILLE, CALIFORNIA</p>
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