



BELL

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Viognier 2000

T&A Vineyard

Santa Cruz

Vineyard

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. The long, cool growing season in Santa Cruz makes this vineyard one of the last to be harvested.

Vinification

Viognier grapes were hand-harvested and 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 filtered prior to bottling. The resulting blend received three months of bottle age prior to release.

Vintage Notes

The 2000 vintage was ideal from most standpoints. Good winter rains and a relatively frost free spring enabled the vines to begin their spring growth with great energy. Cool summer temperatures, with one short but very hot heat wave in July allowed the vines to develop their fruit slowly. We harvested the Viognier in late October during the first of the winter rains.

Tasting Notes:

Similar in style to the 1999 release, the 2000 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	20.1 Brix
Harvest Acid	0.57 gm/100ml
Total Acid	0.65 gm/100ml
pH	3.80
Alcohol	12.3%
Aging	4 months sur lies in tank
Bottle Date	April 2001
Production	65 Cases

<p>HARVEST DATE: OCTOBER 20, 2000 SUGAR AT HARVEST 20.1 BRIX ACID AT HARVEST 0.57GM/100ML PH AT HARVEST 3.61 STAINLESS STEEL: 4 MONTHS, SUR LIES; ALCOHOL 12.3% ACID 0.65 GM/100ML; PH 3.80 BOTTLING DATE: APRIL, 2001</p> <p>BOTTLE NUMBER OF 872</p> <p>ALCOHOL 12.3% BY VOLUME</p>	<p>2000</p> <p>BELL</p> <p>VIIGNIER</p> <p>T & A Vineyard Santa Cruz County</p>	<p>VIIGNIER, A CAPRICIOUS GRAPE VARIETY THAT PRODUCES WINES WITH DELICATE, ALMOST EXOTIC AROMATIC QUALITIES. STAINLESS STEEL FERMENTED AND AGED SUR-LIES. 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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