



BELL

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Viognier 2001 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 Mousse 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 2001 vintage, three weeks early and about 15% lighter than usual followed a roller coaster growing season. Winter rains were about half of normal, and several nights of frost in April added to a cold and harsh spring. The hottest May on record caused shatter in some varieties, and the third hottest June on record hastened vine growth. July temperatures exceeded 100°F but were followed by cool August days and cold evenings. This allowed the grapes to settle, extending the hang time and balance the flavor profiles with the rising sugar levels.

Tasting Notes:

Similar in style to the 2000 release, the 2001 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	0.69 gm/100ml
Total Acid	0.66 gm/100ml
pH	3.53
Alcohol	12.7%
Aging	4 months sur lies in tank
Bottle Date	February 2002
Production	249 Cases

<p>HARVEST DATE: OCTOBER 18, 2001 SUGAR AT HARVEST 21.0 BRIX ACID AT HARVEST 0.69 GM/100ML PH AT HARVEST 3.58 ALCOHOL 12.7% ACID 0.66 GM/100ML; PH 3.53 BOTTLING DATE: FEBRUARY 27, 2002</p> <p>BOTTLE NUMBER OF 2,988</p> <p>ALCOHOL 12.7% BY VOLUME</p>	<p>2001</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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