



BELL

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Viognier 2004

Tanimura & Antle Vineyard

Santa Cruz

Vineyard

In 1996 we produced our first Viognier from the 500 grapevines Brian Ziemann lovingly tends at Aromas, in Santa Cruz. Along with 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

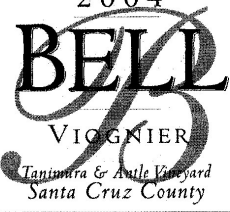
The 2004 vintage yielded fruit bearing the imprint of an early spring, a slow and steady ripening period that ended with a fast, hot finish several weeks ahead of traditional harvest timelines. Warm, consistent summer weather was bracketed by an early spring bud break, and several late summer hot spells, creating growing conditions that allowed for one of the earliest harvests in almost a decade. Overall yields were lower than expected and the resulting wines show inky color, ripe fruit flavors and great natural acidity.

Tasting Notes

Similar in style to the 2001 release, the 2003 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 complex 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 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	23.0 Brix
Harvest Acid	0.50 gm/100ml
Total Acid	0.65 gm/100ml
pH	3.46
Alcohol	13.7%
Aging	4 months sur lies in tank
Bottle Date	February 2004
Production	183 Cases
Suggested Retail	\$30.00

<p>HARVEST DATE: OCTOBER 8, 2004 SUGAR AT HARVEST 23.0 BRX ACID AT HARVEST 0.50 GM/100ML PH AT HARVEST 3.50 TANK FERMENTED ALCOHOL 13.7% ACID 0.65 GM/100ML; PH 3.46 BOTTLING DATE: FEBRUARY 14, 2005</p> <p>BOTTLE NUMBER OF 2,340</p> <p>ALCOHOL 13.7% BY VOLUME</p>	<p>2004</p>  <p>VIIGNIER</p> <p>Tanimura & Antle 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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