



**BELL**

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**Viognier 2005**

**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 2005 growing season began with wet weather, followed by a dry period in March. Rainfall continued well into spring with later than usual bloom and set and we experienced unseasonable rain into June. The cool weather continued into summer with few heat spikes. As September approached we were concerned that the larger than normal crop would not mature as fog prevailed well into the harvest season, keeping daytime temperatures cool. The long cool growing season gave us excellent wines with beautiful structure, great color and high natural acidity.

### Tasting Notes

Similar in style to prior vintages, the 2005 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 Date	October 27, 2005
Harvest Sugar	21.0 Brix
Harvest Acid	0.62 gm/100ml
Total Acid	0.62 gm/100ml
pH	3.38
Alcohol	12.5%
Aging	4 months sur lies in tank
Bottle Date	March 2006
Production	319 Cases

