

2013 West Last Harvest Viognier



- 100% Viognier
- Manually harvested Oct 4, 2013
- Fermented 50% in French neutral oak barrels and 50% in stainless steel
- Bottled February 11, 2014
- Alc. 15.5%
- Sugar 6.7%, 67 g/L
- TA 5.4 g/L
- 375 ml bottle

2013 West Late Harvest Viognier is an aromatic dessert wine with peach and pineapple aromas continuing on the palate in addition to fresh citrus and lime. The viognier grapes were left hanging until October 4 when they were harvested at 32 Brix (% sugar). This small lot fermented slowly at 55°F until 6.7 % sugar remained. Serve it chilled with desserts such as almond tart, fruit pie, or by itself after dinner. You can save the opened bottle in the fridge for over a week.

West Wines is a family winery in Dry Creek Valley, Sonoma County, owned by Katarina Bonde and Bengt Akerlind. Our winemaking style is inspired by French winemaking and we have been exporting wine to Europe since 2004. We believe in responsible agricultural practices such as minimizing the use of energy and water and using solar power. We use cover crops between our vine rows to create nitrogen rich nutrition and adhere to many other sustainable practices.

Katarina Bonde is winemaker at West Wines together with Consulting Winemaker Phyllis Zouzounis. Katarina got her Winemaker certificate at UC Davis and practice while crafting the portfolio at West Wines. Phyllis began her winemaking career at Dry Creek Vineyards in 1980 and has been the winemaker at many prestigious wineries in Sonoma County as well at her own winery.