



2013 K Lawrence Vineyard Viognier

Lemon thyme scent, fresh bread, ripe stone fruit, and lemon curd. A rich mouthful of flavors. A long and mineral driven wine.

Current & Past Scores

94 Points, *Robert Parker's Wine Advocate* (v2011)

"Also brilliant and one of the top Viogniers made in Washington State, the 2011 Viognier Charles Smith comes from the Lawrence Vineyard, which is located just north of the Royal Slope, at an elevation of 1,450 feet. Barrel-fermented in 10% new French oak and going through full malolactic, it's a knockout effort that will give a top flight Condrieu a run for its money (actually, if price is factored in, this most likely wins hands down). Beautifully aromatic with brioche, apricot, toast and white peach all emerging from the glass, it hits the palate with a medium to full-bodied, decadently textured mouthfeel that never seems heavy or cumbersome, yet delivers awesome richness and depth. Enjoy this knockout white over the coming handful of years. Drink now-2016."

Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

Lawrence Vineyard (100%): Located five miles north of Stoneridge Vineyard in the Royal Slope. The vineyard sits at approximately 1400 feet of elevation. It is comprised of caliche strewn stony soil. It's position on the crest of a ridge line gives it excellent air drainage and protects it from frosty nights. The site is excellent for ripening aromatic white varieties.

Vintage

The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe flavors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5 percent over 2012, a record for the state. 2013 made us thank Sweet Baby Jesus that our white wine vineyards are cool sites at higher elevation. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full flavored wine while still keeping focus.

Blend

100% Viognier

Appellation

Washington State

Production

Yield: 2.6 tons per acre
100% whole cluster pressed
Yeast: native
40% new French oak puncheons
20 months barrel-aged on lees

Wine Analysis

5.0 g/L titratable acidity
3.61 pH
14.5% alcohol

UPC

184745100154



SIXTO



SUBSTANCE

B. Leighton