



2014 K Lawrence Vineyard Viognier

Man, this wine smells good! Honeysuckle, lilac and alpine strawberries. Vibrating with intensity that never gives up on the long, rich finish. So good, so very Viognier.

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 compromised 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

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.

Blend

100% Viognier

Appellation

Washington State

Production

Yield: 2.5 tons per acre
100% whole cluster pressed
Yeast: native
30% new French oak puncheons
20 months barrel-aged on lees

Wine Analysis

5.65 g/L titratable acidity
3.47 pH
14.5% alcohol

UPC

184745100154



SIXTO



SUBSTANCE

B. Leighton