

# t a n g e n t w i n e s

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## 2006 viognier ■ paragon vineyard ■ edna valley

### TASTING NOTES

#### VARIETAL BACKGROUND

Viognier is the traditional white grape of the Condrieu and Château-Grillet regions in the Northern Rhône of France. It was mostly planted in the late nineteenth century after phylloxera tore through many original vineyards. Both tiny appellations, Condrieu and Château-Grillet produce only Viognier. The smallest appellation in France at just over 8\_ acres, Château-Grillet is also unique in that it is wholly owned by one producer.

In the Côte Rôtie, the Northern Rhone's most northern appellation, Viognier vines grow within vineyards of Syrah. The two varietals are harvested, crushed and fermented together. It is legal here to blend up to 20% Viognier into a Côte Rôtie Syrah. Producers originally liked the addition of Viognier's creamy texture to soften the wines, but today it is used more because of its striking aroma.

Viognier has only fairly recently come to California, and partially in a somewhat scandalous fashion. It was virtually unknown outside the Rhône until the 1980s when a few California producers brought it into the United States. Coincidentally, some growers brought over what they thought were Roussanne cuttings at about the same time. In the late 1990s, after these vines were established and producing what growers and winemakers thought was Roussanne, it was discovered that they were actually Viognier. After much testing, re-classifying and a few lawsuits, true Viognier was identified and producers have been able to move forward.

#### TANGENT VIOGNIER

The fruit for this wine is grown in the famed Paragon Vineyard of the Edna Valley on the Central Coast of California. Planted by winegrower pioneer Jack Niven in the early 1970s, this was one of the first vineyards in the region. The vineyard is now in the capable hands of the second and third Niven generation. They realize the need to keep step with the ever-changing wine marketplace, and have planted a few new varietals in recent years. Viognier is one of them. As the growing season here is lengthened as a result of the temperate climate, and the nearby Pacific Ocean provides a marine influence, Viognier enjoys the same Mediterranean climate as in the Rhône Valley of France.

Viognier fits nicely into the tangent line-up, as it is a vibrant white varietal whose pure characteristics stand out nicely without any need of oak influence. Additionally, it is nice to sip on its own, and is also a great match with many foods.

#### TASTING NOTES FROM WINEMAKER CHRISTIAN ROGUENANT

"This wine is a rare example of cool-climate viognier; it shows off the flavors of the Northern Rhone region of France more than most California-made viogniers that tend toward the more lush, tropical side. It has flavors of apricot, white peach and hints of citrus, and sports a nice, tight mineral structure with higher acid. I love it with crab cakes or stir-fried pork."



#### WINE STATISTICS

Vineyard	Paragon Vineyard Edna Valley, California, USA
Tons per acre	2.5
Harvest date	September 28, 2006
Average Brix at harvest	25.7 degrees
Yeast	M69
Fermentation	In stainless steel at 55 degrees for 53 days
Barrel contact	Zero
% ML	Zero
Alcohol	14.1%
Acid @ bottling	6.85 g/l
pH @ bottling	3.48
RS @ bottling	1.25 g/l
Bottling date	April 4, 2007
Closure	Screwcap
Cases made	442
Suggested Retail	\$20.00