

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

www.tangentwines.com

## 2010 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 Rhône'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.

#### SIP™ CERTIFIED SUSTAINABLE

The Niven family's two estate vineyards, Paragon and Firepeak, have earned the Sustainability in Practice (SIP™) Vineyard Certification. Managed by their Pacific Vineyard Company, the family has ensured that these vineyards have historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. Certification proves their collective commitment to environmental stewardship, economic viability, and equitable treatment of employees. A project of the Central Coast Vineyard Team, SIP™ provides a comprehensive and verifiable method to authenticate a vineyard's attention to integrated farming practices.

#### 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

"Aromas of honeydew, apricot and orange blossom radiate from this rare cool-climate stainless steel fermented viognier. Flavors of peach, apricot and asian pear meld well with a somewhat spicy evergreen component. The acid balances nicely with the minerality backbone, and it finishes very clean. I like this wine with rich seafood like crab and lobster, but also with Thai and Mexican dishes."



#### WINE STATISTICS

Vineyard	Paragon Vineyard Edna Valley, California, USA
Vineyard Certification	SIP™ Certified Sustainable
Tons per acre	2.9
Harvest date	October 4-25, 2010
Average Brix at harvest	24.0 degrees
Yeast	GRE
Fermentation	In stainless steel for 34 days at 52 degrees
Barrel contact	Zero
% ML	Zero
Alcohol	13.5%
Acid @ bottling	5.99 g/l
pH @ bottling	3.29
RS @ bottling	<0.125 g/l
Bottling date	March 21, 2011
Closure	Screwcap
Cases made	1292
Suggested Retail	\$17.00