

2019 Green Valley of Russian River Valley Kobler Family Vineyard Viognier

The 2019 Kobler Family Vineyard Viognier is an aromatic delight. The 2019 was harvested the third week of September, ten days earlier than the previous year. Yields were moderate, delivering us a wine with weight and depth but not lacking for acidity. There's great weight and depth in our 2019 Kobler Viognier, but it's not lacking in acidity. It has wonderful balance across all the rich flavors of apricot skin, kumquat, lavendar, honeysuckle, and meadow herbs. Open two hours in advance and serve just below room temp. Try putting the bottle in the fridge for fifteen or twenty minutes before drinking. If served too cold the delicate aromatics will be clipped. Serve this wine with a cheese starter, like baked Brie with honey drizzled and lightly salted pistachios sprinkled on top.

Aged in neutral French barrels for 10 months, the 2019 Kobler Family Vineyard Viognier's freshness is balanced beautifully by mid-palate weight, carrying the wine into a long, extended finish that may surprise some. It only surprises us by continuing, every year, to be an exceptional wine from the smallest of parcels.

Vineyard Notes:

Location

Kobler Family Vineyard is located on a slightly elevated ridge along the eastern border of Green Valley in the Russian River Valley, and its distinguishing climatic influences are cool temperatures, fog, and afternoon breezes.

Cellar Notes:

Aging MethodComposition100% Neutral Oak100% Viognier

Barrel Aging Alcohol 10 months 14.0%

Bottling Date Production
August 2020 73 cases

~Native Ferment Clones
Clone 1

