

*2021 Carr Viognier*  
Método Portuguese, Santa Ynez Valley



VINTAGE: 2021

APPELLATION: Santa Ynez Valley

COMPOSITION: 100% Viognier

PRODUCTION: 52 Cases

VINEYARD: Kærskov Vineyard was planted in 2014 by Ryan Carr. This vineyard was planted 6'x3' making it 2420 vines per acre "high-density". This site is in the center of the Santa Ynez Valley in the Los Olivos District AVA. This section of the AVA is perfect for growing Rhone varietals. The soil is a nice mix of clay-lome and river stone, which creates great drainage with rich nutrients.

WINEMAKING: This Viognier was made in the style of the Portuguese, Método Portuguese. We allowed the grapes to ripen on the vine to the highest possible sugar levels. Once harvested, the fruit was gently pressed and fermented in oak barrels. After a month of fermenting we stopped the fermentation to keep the slightest amount of residual sugar and capture the lush fruit flavors.

TASTING NOTES: The wine is bright with aromas of stone fruit and honey. Served chilled or over ice with a splash of soda. Enjoy!

RETAIL PRICE: \$50.00