

Winegrowing Information

This vintage was marked by the coldest growing season in 46 years. Late spring rains encouraged large canopies in the vineyard. While bud break was delayed due to the cold spring conditions, bloom began around the 15th of June about one week ahead of its usual schedule. This allowed for a long hang time producing full, opulent flavors in our grapes. When crafting our Syrah, we employ an age old Rhone tradition of co-fermenting this red wine on the skins of our Viognier which complements the aromatic qualities and offers an additional dimension of texture. A mere thirty rows of our estate Viognier is planted in fractured volcanic rock in a cool site of our property with great sun exposure and excellent drainage. In 2010 we bottled one barrel of this unique varietal.

Winemaker Tasting Notes

Our Viognier is an anomaly from the big, viscous style typically produced in California. It is a clean, vibrant wine offering aromatics of honeysuckle, sweet lavender, spearmint stick and flint. The palate is refreshing yet succulent with notes of nectarines, fresh pears and lemon blossom.

Grape Source

Organic & Biodynamic Certified Vineyards
Elevations from 1100' to 1450'
100% Estate Grown Viognier

Production and Technical Data

Alcohol: 14.1%
Production: 25 cases
Release Date: March 29, 2011

KAMEN

ESTATE WINES

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