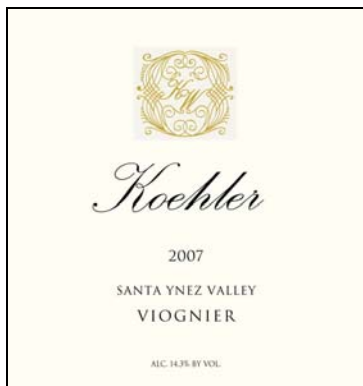




*Koehler*



**Appellation**

Santa Ynez Valley

**Vineyard**

100% Estate

**Composition**

100% Viognier  
Harvested Sep 28, 2007

**Fermentation**

100% French Oak Barrel

**Aging**

7 months in French Oak  
30% new, 70% 1-3yr old

**Technical**

24.6° Brix at Harvest  
14.3% Alcohol  
0.62 g/100ml TA  
3.59 pH

**Production**

383 cases  
Bottled Jun 9, 2008  
Released Nov 1, 2008

**2007 Viognier, Santa Ynez Valley**

**Growing Season and Harvest**

All of the fruit for this wine came from the 2-acre block of Viognier on the Koehler Estate. The 2007 growing season saw more normal rainfall totals, requiring no additional irrigation. The long Indian summer allowed us to ripen the fruit fully. The slow ripening of the fruit is reflected in the elegance and balance of this Viognier.

**Winemaking**

All of this wine was barrel fermented, then aged in French oak (70% one to three year-old, 30% new) for 7 months.

**Tasting Notes**

Our most impressive vintage yet, the 2007 Koehler Estate Viognier displays aromatics of fresh flowers and honeysuckle, supported with an elegant nutty toast and essence of vanilla. Refreshing and clean, the palate has creamy texture and full body, beckoning to be paired with food. We suggest savoring with grilled diver scallops topped with a citrus vinaigrette or sashimi.

**The Koehler Estate**

Koehler Winery evolved from the 1997 purchase of a property with vines up to 30 years old. At that time, all of the fruit grown on the estate was being sold to other producers. The vision of the Koehler family was to instead make their own premium wines from it at affordable prices. Sixty-seven acres are planted to Cabernet Sauvignon, Chardonnay, Grenache, Riesling, Sangiovese, Sauvignon Blanc, Syrah, Mourvedre and Viognier. The micro-climatic diversity on the 100-acre estate results in a superb quality of fruit. The 30-year old vines are recognized as among the best in the Santa Ynez Valley and surrounding area.