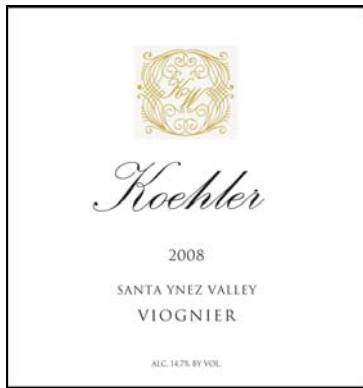




Koehler



Appellation

Santa Ynez Valley

Vineyard

100% Estate

Composition

100% Viognier
Harvested Sep 18, 2008

Fermentation

100% French Oak Barrel

Aging

7 months in 1-3 yr old
French Oak puncheons

Technical

25.1° Brix at Harvest
14.7% Alcohol
0.60 g/100ml TA
3.78 pH

Production

277 cases
Bottled May 6, 2009
Released Jan 15, 2010

2008 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. Though the 2008 growing season saw less than normal rainfall totals, a few morning frosts very early in the season resulted in sufficient supplemental irrigation from the overhead frost protection sprinklers. The cooler summer resulted in a Viognier with elegance and balance.

Winemaking

All of this wine was barrel fermented, then aged in one to three year-old French oak puncheons for 7 months.

Tasting Notes

A lighter to medium-bodied wine with wonderful fruit expressions of peaches, perfume and rose petals. The mouthfeel is rich and viscous, with a hint of pineapple and floral notes. Serve with Pork Medallions with a white wine reduction and wild rice.

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, Grenache 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.