



Brix At Harvest —	23.5°
Total Acidity —	6.6 g/L
рН ———	3.26
Alc —	13.9 %

2024 Viognier PASO ROBLES

The Wine

Fragrant and expressive, the 2024 Viognier captures the variety's signature floral and stone fruit character while maintaining a clean, fresh profile. Crafted entirely in stainless steel, this vintage emphasizes purity of fruit, lifted aromatics, and a lively, mouthwatering finish.

Varietal Composition

100% Viognier

Vintage Notes

The 2024 vintage in Paso Robles offered a long, balanced growing season with warm, sunny days and cool nights—ideal for developing Viognier's aromatic intensity while retaining bright acidity. Steady ripening allowed for optimal flavor concentration and precise harvest timing, resulting in a wine that is both vibrant and elegant.

Vineyard Notes

Sourced exclusively from the Geneseo District in Paso Robles, where warm daytime temperatures and calcareous soils encourage full flavor development. The site's consistent afternoon breezes help preserve the fresh, floral aromatics that define this Viognier.

Winemaking

Grapes were harvested in the cool early morning hours, then whole-cluster pressed to protect delicate aromatics. Fermentation and aging took place in stainless steel tanks, preserving the variety's fresh fruit and floral notes. No malolactic fermentation was conducted, ensuring a crisp, vibrant finish.

Tasting Notes

Aromas of white peach, honeysuckle, and pear lift from the glass, accented by hints of orange blossom and fresh apricot. The palate is smooth and silky, with flavors of ripe nectarine and tangerine zest, balanced by a refreshing acidity. The finish lingers with notes of jasmine and a touch of minerality, making this a versatile choice for pairing or sipping on its own.

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