

Chrysalis Vineyards Wine Data & Tasting Notes

Wine: **2021 Viognier**

Case Production: **257 cases**

Date Bottled: **20 May 2022**

Composition/Blend

- Viognier: **100%**

Fermentation

- Whole Cluster Pressed: **100%**
- Wild (Native) Yeast: **100%**
- Malolactic Fermentation: **No** (to preserve acidity)

Chemistry at Bottling

- Total Acidity: **8.56g/L** pH: **3.73** Residual Sugar: **.0g/L** Alcohol: **13.6%**

Oak Aging

- Neutral Oak Barrel: **100%** How long: **8 months** Barrel Origin: **France**

Aromas

- Tropical fruit
- Tangerine
- White Flowers

Flavors

- Ripe peaches
- Sweet Kumquat
- Mango

Tasting Notes

Our Viognier is carefully crafted using a 100% wild fermentation which produces fresh tropical aromatics. This wine is fermented in 100% neutral oak to increase “mouthfeel” richness and aromatics without any oak character. *Batonnage* is performed twice a week on each individual barrel until fermentation is complete (stirring up the lees, as with a “baton”). After fermentation, the wine is gently racked and *batonnage* is then performed once a week. This technique increases richness and enhances structure and complexity. A soft creamy finish lingers from the extensive *batonnage*.

Food Pairings

- Locksley Farmstead Cheese Co. Maid Marian Camembert - “earthy, mushroomy aromas, this camembert cheese is similar in flavor to brie, but offers deeper, stronger flavors in a spreadable texture.”
- Roasted Chicken with lemon grass seasoning, garlic mashed potatoes, and sautéed green beans or asparagus
- Rainbow Trout with rice pilaf and diced carrots or leeks