



big cork vineyards

2018 Viognier Production Sheet

Varietal	Viognier
Vineyards	BCV/Washington State
Harvest Date	9/19/2018
Elevation	750 ft
Soil	Catoctin/Myersville Shale Loam
Orientation	North/South
Vine Training	VSP
Aging	
Alcohol	13.30%
Case Production	298
Volume/Bottle	750 BY521
Acid	6.05
PH	3.54
Fermentation	Tank
Bottling Date	1/16/2019
Residual Sugar	0
Wine Style	Dry White
TTB ID	
Brand Name	Viognier
Is Fortified (Y/N)	N
Vintage	2018
Varietal Composition	100% Viognier

Tasting Notes	A fruity style of Viognier, with aromas of melon and bright flavors suggestive of peach and citrus
Aroma – Melon, honeysuckle	
Palate – Creamy peach, clove, light citrus	

Production Notes
100% Tank, no barrels used this time
20% from Washington State

Vintage Notes
Wine grape growing regions around the globe occasionally have below average conditions. For the US mid-Atlantic, 2018 was one such year. Temperatures were 3 degrees cooler than average, and rainfall was 50% above normal. The crop benefitted from higher than normal rainfall at bloom, which resulted

in reduced pollination, hence smaller clusters which were easier for the vines to ripen. Nevertheless, overall cooler temperatures throughout the season brought the crop in with lower sugars, which made wines of a lighter, style, with lower alcohol.

AWARDS

Bronze

2019 MD Comptroller's Cup
