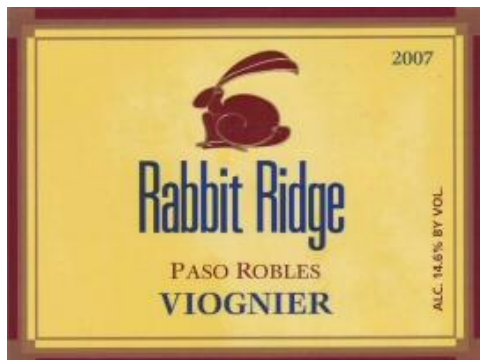




VIOGNIER



VINTAGE 2007
APPELLATION Paso Robles
VARIETAL Viognier
HARVEST DATE 8/24/07 - 9/1/07
BRIX AT HARVEST 25.7
ALCOHOL 14.6%
PH 3.702
TA 0.510
UPC CODE 7 28691 44326 4

VARIETAL INFORMATION

Viognier is a flavor-packed, fruity white grape from the northern Rhône region of France called Condrieu, and is used as a blending grape in the Chateau Neuf du Pape region. It is known for its crisp acidity and lush peach, apricot and ginger nuances.

AWARDS

Bronze Medal, June 2007 (2005 Vintage)

Orange County Fair Wine Competition

Bronze, June 2007 (2005 Vintage)

San Francisco International Wine Competition

Bronze Medal, May 2007 (2005 Vintage)

California Central Coast Wine Competition

Bronze Medal, May 2007 (2005 Vintage)

Riverside International Wine Competition

Best of Class GOLD Medal, April 2007 (2005 Vintage)

Pacific Rim International Wine Competition

Bronze Medal, January 2007 (2005 Vintage)

San Francisco Chronicle Wine Competition

WINEMAKER'S COMMENTS

The grape clusters are immediately pressed and then the juice is allowed to cold settle for 36 to 48 hours at 45°. Next, the wine is racked off the lees and fermented in stainless steel at 51° to preserve all the natural fruitiness and flavor of the grapes. All the crisp acidity in the wine comes from the limestone soil and cool climate in Paso Robles. Nothing is added to this wine except yeast. One quarter of the wine was put through malolactic fermentation for added complexity and richness. This bone dry Viognier was aged completely in stainless steel and bottled in January 2008. 361 cases produced.

Because of its limited quantity, this wine is only available in California.

Visit the "Awards and Reviews" page on our website for a complete list of awards on our wines.

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