

charlie & echo



2015 The Alchemist

Appellation: San Diego County, Warner Springs

Vineyard: Orrin Vineyard,
3300 feet, Alluvial decomposed granite

Varieties: 100% Viognier

Harvest: August 14, 2015

Fermentation: Wild Yeast and Malolactic

Alcohol/RS: 18.5% / 6.1%

Production: 40 cases

Tasting Notes

Deep and heady aromas of brûléed orange peel, toasted almonds, nutmeg, and orange blossom. Sweet but not cloying, with firm tannins and supporting acidity. Recommend serving at 55 - 65 degrees Fahrenheit.

Winemaker's Notes

Whole-cluster pressed at harvest, then juice combined with pomace (skins, stems, seeds) in small conical fermenter. Wild yeast fermentation until fortified with 185 proof white brandy to stop fermentation. Aged on pomace and lees for twelve months. Racked off to stainless for settling, and bottled unfiltered seven months later on 3/11/2017.