Cline Cellars Viognier, North Coast AVA 2023

USC0022023

2024 Vintage

Cline Cellars

— California, USA

Decanter
External 2025

It's thought the Romans took Viognier to the Rhà´ne 1700 years ago yet incredibly, as recently as the 1980's, there were thought to be only 32 ha planted in the entire world. Now, Viognier, with its fullbodied richness and gentle acidity is an international superstar again. Fred Cline specialises in growing Rhà´ne cultivars and giving them a modern twist whilst maintaining their original character... and this one is a beauty!

Production

Viognier is a tricky grape to grow in that it buds out early and is susceptible to frost. Also, it's thick skins require patience to get the full flavour potential of the grape. The vines basked in the sun during the day and were cooled at night which contributes to this Viognier's full-body weight and nice acidity. The grapes were handpicked and de-stemmed without being crushed then immediately pumped to the tank press where the juice was gently squeezed from the grapes. Juice was pumped to a stainless steel fermenting tank and the wine was chilled and settled overnight. The juice was then racked off the grape solids and inoculated with a pure strain of wine yeast. Fermentation proceeded at a cool 50 degrees F to preserve the lovely fruit character and kept in temperature controlled stainless steel tanks.

Tasting note

Wonderfully fragrant with notes of pithy stone fruits, bright jasmine, tarragon and honeysuckle. The palate follows through with a generous richness of fruit including ripe peach and apricot. The finish is given finesse by the refreshing acidity.

Food Match

Pairs well with Gruyere or Camembert cheese, sushi, or tarragon chicken.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
North Coast

Winemaker:
Mikheil Khmelidze

Grape Varieties:
Viognier 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
098652180027