

# 2022 VIOGNIER



## WINEMAKER NOTES

Our 2022 Lonesome Spring Ranch Viognier is a captivating expression of this aromatic white varietal, showcasing the unique characteristics of the vineyard. With its brilliant golden hue, the wine begins with an enticing bouquet of ripe peach, apricot, and honeysuckle, interwoven with subtle hints of citrus and spice. On the palate, it offers a luscious mouthfeel, balanced by vibrant acidity that accentuates the wine's ripe fruit flavors and provides a refreshing finish. Fermented in stainless steel to preserve the varietal's natural purity and freshness, this Viognier is a true reflection of the 2022 vintage.

## VINEYARD

Lonesome Spring Ranch Vineyard is a highly respected vineyard in the Yakima Valley AVA, founded in 1996. LSR covers 110 acres near the Yakima River, with elevations ranging from 850 to 1,100 feet, featuring a semi-arid climate and sandy loam soils.

## VINTAGE

The 2022 vintage at Lonesome Spring Ranch Vineyard was marked by a mild spring and warm, consistent summer, allowing for an extended, steady harvest. White varietals exhibited vibrant acidity and bright fruit flavors. The overall quality of the vintage is exceptional, with balanced structures promising great aging potential.

## PAIRINGS

Asian cuisine like Thai green curry or Vietnamese lemongrass chicken, grilled shrimp or scallops, roast chicken, grilled vegetables, herb-roasted dishes, and fruity desserts like peach cobbler or apricot tart.

**APPELLATION:** Yakima Valley

**COMPOSITION:** 100% viognier

**ALCOHOL:** 14.2%

**YEAST:** Native yeast

**FERMENTATIONS:** 100% whole cluster in concrete

**AGING:** Concrete

**CELLARING:** Enjoy now through 2028

**92 POINTS**  
OWEN BARGREEN

