

YATES FAMILY VINEYARD
Y
MOUNT VEEDER



2009 Viognier

Production	100 12-bottle 750 ml cases
Bottled Date	June 2010
Composition	100 % estate grown Viognier
Appellation	Mount Veeder – Napa Valley
Elevation	1000-1200 feet
Alcohol	14.3 %
Cooperage	Aged for 8 months in Stainless Steel Barrels

Tasting Notes

This lightly aromatic Viognier pleases the palate with a slightly creamy mouth feel balanced with a slightly crisp acidity. A delicate style best describes the wine. The pleasing aromatic and flavor qualities make this Viognier a perfect match for sushi, salad, and spicy Asian cuisine.

Vineyard

The Yates Family Vineyard is located on the slopes of the Mayacamas Mountains, in the Mount Veeder Appellation. The 35 acres of steep, hillside vineyards were replanted by the Yates' family in the early 1980s to Cabernet Sauvignon, Merlot, and Cabernet Franc. At an average elevation of over 1,100 feet, the site, with its combination of microclimates and volcanic soils, produces incredible grapes with intense fruit flavors. These elements all contribute to the extremely long-lived wines from this vineyard.

Vintage

2009 started off with heavy rains bringing in the New Year. This wet weather lingered into spring. This caused the vines to grown energetically early, delaying bloom into June. June's weather started to warm, with dry conditions favoring fruit set. July had some record heat which was followed by a moderate summer. Harvest was delayed due to the wet spring and delayed bloom. Our first grapes, merlot, were picked October 12th with our last picking on October 31st with the last batch of Cabernet Franc. Total yield was slightly lower, with small berries that helped concentrate the flavors and enhance the fruit aromas creating intense wines with soft tannins for accessibility early but still possessing age ability for years to come.