

# GNARLY HEAD

BOLD. SOPHISTICATED. WITH A HINT OF GNARLY.

## CALIFORNIA 2016 VIOGNIER

### *Wine*

The 2016 Gnarly Head Viognier is a refreshing full bodied wine with bright stone fruit aromas of white peach, citrus blossom and just a hint of minerality. On the palate, flavors of white nectarine and guava intermingle to give this wine its crisp juicy finish. This wine makes for a perfect match with daring cuisines such as tandoori chicken or poached salmon marinated with citrus and herbs.



APPELLATION: CALIFORNIA / ALCOHOL: 13.5% BY VOLUME / TOTAL ACID: 0.52 G/100ML / FINAL PH: 3.33

### *Vintage*

In California, the 2016 vintage was ideal for producing high quality, elegant wines. Fruit development; from bud break through berry set progressed slowly, allowing the resulting fruit to be packed with brilliant, concentrated flavors.

### *Vineyards*

Gnarly Head Viognier is primarily crafted using grapes from select vineyards in the Lodi region. Known for its classic Mediterranean – like climate of warm days and cool maritime breezes, Lodi produces well-balanced Viognier grapes, which combine delicate floral aromas with full, ripe flavor.

### *Winemaking*

All of the grapes were picked early in the cool morning to minimize phenolic extraction from the skins. The grapes were pressed upon arrival to the winery and the juice was cold settled before racking clean juice into the fermenter. Once in the fermenter, the juice was warmed and inoculated with selected yeast to enhance the floral and stone fruit characters. The juice was fermented in 100% stainless steel. Progress was monitored closely to maintain a cool, slow fermentation. Once the wine reached its desired flavor, alcohol, and residual sugar balance, it was racked, blended, fined and filtered.

A handwritten signature in black ink, appearing to read 'Richard Jew'.

Winemaker Richard Jew

A handwritten signature in black ink, appearing to read 'Bud Bradley'.

Viticulturist Bud Bradley

When the search for great Zinfandel led us to Lodi, we saw vineyards that are among the oldest in California. The vines planted in these older vineyards are free-standing “head trained” vines that resemble wild bushes with twisted old trunks and branches that spread out in all directions like unruly umbrellas –



truly gnarly heads. These gnarled, head trained vines provided the inspiration for Gnarly Head. The wines they create are powerful, concentrated, and in other words, gnarly. But Zinfandel is not the only California grape that can be gnarly. All Gnarly Head wines are crafted in our house style – bold and juicy.

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