



Atrea The Choir 2013

Vintage and Release Information

Mendocino County White Wine 2013
Bottling Date: March 21, 2014
Release Date: December 15, 2014
Production of 398 cases

Blend Composition/Technical Data

61% Viognier, 39% Roussanne
14.3% alcohol by volume
6.5g/L titratable acidity
pH 3.47

Vineyards and Harvest

The Roussanne was sourced from our organically farmed, estate-grown Kyli's Vineyard. The Viognier was sourced from our neighbor, Glen McGourty's, organically farmed Upper Russian River block. The harvest year of 2013 was dry and even, yielding intensely concentrated fruit, particularly notable in the Rhone Valley varietals. We began picking the Viognier on September 16 and finished a full month later with the Roussanne on October 19, 2013.

Winemaking and Cooperage

The grapes were whole-cluster pressed. The wine was barrel fermented with 50% of the juice in small stainless barrels and 50% in neutral French oak. (No malolactic fermentation.) The wine remained *sur lie* for three months with bi-monthly *batonnage*.

Winemaker Alex MacGregor's Comments

Straw gold in color, our 2013 Choir shows honeysuckle and poached pear aromatics. The wine strikes the palate with a clean texture and freshness, ripe but held in check by juicy acidity and fruit. This is fresh and ready to drink now, yet it will gain complexity with time in the bottle. Pair it with a roast chicken served simply with the pan juices or with a great soft cheese at the beginning or the end of a meal.