



jake-ryan cellars

NAPA VALLEY

2007 Viognier, Napa Valley

APPELLATION	COMPOSITION	FERMENTATION
Somerston Ranch Napa Valley	100% Viognier	70% Barrel 30% Stainless Steel Sur lees aged 3 months
PRODUCTION	ALCOHOL	ACID / PH
250 Cases	14.5 %	.61 g/L / 3.58 pH

TASTING NOTES:

The 07 vintage has a bouquet full of lechee, tangerine, and citrus, as well as exotic floral notes. Sweet grapefruit, mandarines, and honeydew flavors in the mouth. It is brite and clean without being simple. There is good complexity and depth to this wine.

HARVEST NOTES:

The 2007 vintage was unique in that it was both the hottest summer in some time and the most mild fall. The heat stressed the vines early in the season, bringing concentration to the fruit, while the long even fall allowed the tannins and flavors to fully ripen and create depth and balance. The best of both worlds, so to speak.

ABOUT JAKE-RYAN CELLARS:

Jake-Ryan Cellars has sought out some of the most unique vineyards in Napa Valley to produce Viognier, Syrah, Cabernet Sauvignon and Zinfandel. Winemaker Jeff Fontanella takes what the land gives us and crafts interesting, varietally expressive wines that are both fun to drink and food friendly. With experience at Opus One, ZD Winery, Saddleback Cellars, Venge Family Winery, PFC Cellars, Carter Cellars and Partridge Cellars, Jeff has a strong background in working with a wide range of varietals and winemaking styles. Jake Ryan was founded in 2004 by Jason Bengé and Traci Seville and is named after Jason's sons, Austin Jake and Colby Ryan.

