Carol Shelton 2023 Wild Thing Viognier

Placer County

High up in the Sierra Nevada, in the California Gold Country town of Auburn, lies this gem of a vineyard of Viognier, planted and managed by the father and son team of John and Joe Damiano. When picked just a bit less ripe than many CA Viogniers, the fruit expresses lively citrus and gentle white flower aromatics, while barrel fermentation in mostly older French oak barrels leads to a wine of perfect structure and creamy-crispy balance.

Winemaker's Tasting Notes: Beautiful nose of white flowers (jasmine, gardenia and honeysuckle)

> mingled with pretty green tea, grapefruit and orange zest aromas, only a light kiss of creamy vanilla oak toast. Super crisp acidity without being puckery tart, just pinpoint balanced with trace of sweetness and creaminess from oak. Juicy, mouth-watering Honey-crisp apple and citrus, green peach fruit. Great structure to pair with lemon-butter shrimp or Thai food

or even to drink solo.

Harvest Date: August 28 (Calera clone) & September 2 (Entav), 2023

Average Brix at Harvest: 22.8°Brix----0.50 Total Acid /3.50 pH at harvest

Fermentation Characteristics: Destemmed to press and cold settled.

Cellar Storage/Aging: 100% barrel fermented, stirred weekly sur lie for 5 mo.

No Malo-lactic fermentation, so it is crisply finished.

Cellar Storage/Aging: 100% spent 7 months sur lie in barrels—

85% neutral (old) French, 15% neutral American

Alcohol: 13.35% Residual Sugar: 0.24% (dry)

Total Acidity: 0.62 gm/100ml pH: 3.52

Varietal: 94% Viognier (50% each Calera and Entav clones)

6% Chardonnay

75% Placer County, Damiano Vineyard Appellation:

14% Paso Robles, 5% Santa Barbara County

6% Dry Creek Valley, Sonoma Co

**All sustainably farmed

855 cases Cases produced: **Bottling Date:** April 22, 2024 Release Date: April 26, 2024