



# PUDDING RIVER

*Wine Cellars*

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## 2008 Viognier

**Product Notes:** Our Viognier is produced from a nearly 20 year old single acre block at the Kraemer family's vineyard in Mt. Angel, Oregon. The fruit is 100% stainless steel tank fermented to preserve all of the pure fruit character in the finished wine.

**Appellation:** Willamette Valley, USA

**Varietal Composition:** 100% Viognier

**Harvest Data:** Harvested October 29, 2008  
Brix - 19.1  
Crop Load - 3.2 Tons/Acre

**Wine Chemistry:** pH - 3.48  
TA - 7.2 g/L  
Alc. - 12.8%  
Residual Sugar - 0.65%

**Vineyard Source:** Kraemer Vineyards, Mt. Angel, Oregon

**Cellar Treatment:** Fermented in stainless steel tanks with commercial yeast strains.  
Aged 6 months in tanks on original yeast lees  
No malolactic fermentation

**Date Bottled:** May 21, 2009

**Production:** 190 cases (750 ml)

**Release Date:** March 1, 2010

## Tasting Notes

Subtle peach and honeysuckle aromas that overlay rich flavors of apricot and satsuma. The finish is velvety smooth with a pleasant buttery note at the full length. Pair with spicy cajun shrimp or fresh halibut with dill sauce.