

This classic Viognier shows hints of the traditional exotic floral and perfume aromatics and has crisp acidity with hints of tropical fruit. This wine aged eight months on neutral American Oak that rounds out the palate of this exquisite wine. Remember to take the time to enjoy family and wine. Enjoy!!

Other Facts: 100% Viognier Alcohol: 14.3% pH: 3.8 TA: 5.6

Cases produced: 113

\$35/750mL

## 2024 Viognier Namenlos Vineyard Alexander Valley

Sonoma County

Mengler Family Wines – Chris Mengler, Founder/Winemaker wine@menglerwine.com www.menglerwine.com Tasting Lounge 834 McClelland Drive Windsor, CA 95492

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## 2024 Viognier

Namenlos Vineyard Alexander Valley Sonoma County

Key Viticultural and Enological Facts

Soil	Laughlin Loam
Clone	01
Harvest Brix	27.1
Harvest Date	9/18/24
Yeast type	QA23
Fermentation timeline	9/18 – 10/2/24
Fermentation technique	Open tank, stainless steel
Press details	Bladder press <0.8bar
Barrel date	10/5/24
Barrel type	100% Neutral American Oak; Virginia
Ageing Details	8 months
Bottle date	May 6 <sup>th</sup> , 2025
Release Date	May 2025
рН	3.8
T/A	5.6 g/L
R/S	<0.1%
V/A	0.09 g/L
Alcohol	14.3%
Production	113
Winemaker Tasting Notes	Clear, very pale yellow. Guava, peach, mango. Medium acids, low
	tannins, not sweet. Pineapple. Long balanced finish.