

# Le Mistral

2017 Viognier

The name, Le Mistral, comes from the name of the winds in the Rhône Valley in France, where blustery afternoons cool vineyards quickly and produce similar flavors in their native varietals like Syrah and Grenache. We are proud to farm the Le Mistral Vineyard in a sustainable way. This combines the best management practices from other farming systems, like organic and biodynamic, to positively impact the bottom line, environment, and society.

Appellation: Arroyo Seco

Vineyard: Cedar Lane Vineyard

Composition: 100% Single Vineyard Viognier

Harvest Date: 9/2/17

Fermentation: 55% Fermented in Stainless Steel,  
45% in Neutral French Oak

Bottling Date: 1/11/17

Production: 576 cases

Alc. by Vol.: 13.73%

pH: 3.37

TA: 7.3 g/L

Best to Drink: Now through 2022

This Viognier is a perfect warm weather wine, with light and bright notes of orange blossom, Meyer lemon, and apricot, followed by softer hints of white pear and kiwi. A bright acidity and crisp, dry texture carry the aromatics beautifully, creating a lush and vibrant bouquet. This well balanced wine is round and refreshing, and will bring your next picnic to life.

Grapes were carefully hand harvested on 9/2 from Cedar Lane Vineyard in Arroyo Seco. The fruit was lightly pressed and juice settled in tank at 55F for 24 hours before being inoculated with Rhone 4600 yeast. Next, one half of the juice was put into neutral French Oak barrels for fermentation and the other half remained in stainless steel. Fermentation lasted 15 days, and the wine continued to age in the tanks and barrels for another 3 months, partially undergoing malolactic fermentation. The wine was combined just before bottling on 1/11/18.

*Produced and bottled by Folktale Winery & Vineyards  
in Carmel, California*

