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High on the Hog Paso Robles

BARREL 27

Central Coast, California 

VINTAGE:	2007
VINEYARD:	French Camp Vineyard
COMPOSITION:	Viognier (42), Roussanne (34), Marsanne (24)
PRODUCTION:	1,200 cases
ALCOHOL:	15.4%
TYPE:	White

WINEMAKER'S NOTES:

A straw gold / brass in color, with an intense, sumptuous nose of honeycomb, Meyer lemon zest, marzipan, lemongrass and wet slate, with secondary notes of jasmine, Kaffir lime, petrol, paraffin, and bacon fat. On the palate, the wine is lush and weighty, dominated by flavors of lemon drops, slate, petrol and honey, followed with hints of lavender, cured ham and mint all of which intermingle and integrate through the long, uplifted finish.

Almost baby-oil like amounts of glycerin capture the masses of fruit and exotic aroma and flavor components, while the wine's excellent acidity keeps the whole package lively and fresh and lifts the wine through the long, focused finish. A study in paradoxes, how can a wine that starts out this fat end on such a focused note? Grab as much as you can as fast as you can, only about 1200 cases produced. Hugely enjoyable immediately, we have a feeling that this wine will be able to hold its own well past the next couple of releases.