



**New Release
Summer '08**

THE GRAPE

Viognier, noble varietal of France's Northern Rhone; responsible for famed, rare whites of Condrieu and Château Grillet...

THE PLACE

Monterey County, the ideal New World location for growing Rhone-style *vinifera* combining exceptional flavor, balance, and intensity...

THE WINE

Award-winning vintner Joel Burnstein's traditional small lot fermentations and French oak-aging beautifully marry rich Rhone character to lush Monterey fruit...

TECHNICAL DATA

Appellation	Monterey County
Vineyard	Loma Pacific
Cooperage	French Oak
Total Acidity/pH67g/100ml /3.54
Residual Sugar03%
Alcohol	14.5%
Production	172 cases
Release Date	Summer 08
Winery Retail	\$25



WINEMAKER'S NOTES

Marilyn Remark specializes in the varietals of France's Rhone Valley. The 2007 Viognier represents our third vintage working with this noble grape. The fruit for this wine came from the small Loma Pacific vineyard in Monterey County's Arroyo Seco appellation. The grapes were hand harvested in September of 2007 at an average 24.6 degrees Brix. The juice was pressed directly to stainless steel tanks for fermentation; The wine spent a total of 6 months in French oak cooperage prior to bottling.

The '07 M.R. Viognier demonstrates true varietal character: classic perfumed aromas of rose petal, spice, and peach are accented by hints of green apples, allspice and vanilla.

On the palate, lush fruit flavors of peach, citrus, and orange peel are accented by spice rack nuances. The wine is rich and viscous, with balancing acidity and long finish. This unique white is the perfect alternative to Chardonnay, pairing well with cream-sauced pastas and roast fowl. Drink now through 2010.

Marilyn Remark

Classic Rhone Varietals, Uniquely Monterey...

MarilynRemark.com