In 2012, we began entertaining the idea of making our first Gramercy white wine. However, we wanted the wine to be unique and different from many of the white wines sourced from the Walla Walla Valley. An exciting opportunity presented itself to source fruit from a beautiful vineyard called Antoine Creek just east of Lake Chelan along the banks of the Columbia River. The Lake Chelan AVA, located in the far north of the state, is much cooler than most other regions of Washington. It’s a natural home for white varieties with Viognier being one of the best grapes grown in the region.

The folks managing Antoine Creek Vineyard in Lake Chelan continue to give us exactly what we want - Viognier that doesn’t taste like Viognier. We want firm acidity, tree fruit flavors, and freshness. These are typically more characteristic of Friulano or Fiano rather than Viognier. And we know many of you want similar because so many people come to the winery and say, "I don’t like Viognier, but I love your Viognier!"

The 2018 is a perfect balance of texture and elegance, but is perhaps, one of the most classically aromatic versions to date. While other versions have suggested less aromatic varieties, this screams Viognier, in the best possible way. This wine has a very long mouthfeel, balanced with intense acid and intensity. We fermented the wine in stainless steel to give the wine freshness. Aging for eight months in neutral wood adds texture to the wine.

**Tasting Notes:** Exotic tree and tropical fruits - peach, apricot, passion fruit, guava, mango. Bursts with white flowers and Asian spice. Fresh, clean and extremely aromatic. Explosive acidity, especially for Viognier, with mid-palate richness while still remaining light on the palate. Very concentrated and complex.