

2023 Walla Walla Valley Viognier



pH: 3.55

Titrateable Acidity: 6.0 g/L

Alcohol: 13.6%

Harvest Parameters: September 7th, 2023 at 21.6 Brix, 3.36 pH, and 7.0 g/L of titrateable acidity.

Blend: 100% Viognier, 55% Francisca's Vineyard and 45% Les Collines Vineyard. All stainless steel fermentation and aging with 3% lenga wood.

Cases produced: 110

Release Date: May 2025

Winemaker's Notes: This 2023 Viognier from Lagana shimmers in the glass, with a light lemon core and a silvery rim that radiates freshness. The nose is delicate yet complex, offering aromas of lemon curd, wet white clay, acacia flowers, and the subtle tartness of yellow plum skin. On the palate, the wine reveals a richer, more opulent side, with flavors of red apples, ripe pears, and a touch of almonds adding depth and texture. Full-bodied and lush, this Viognier offers a harmonious balance of fruit and richness, making it both vibrant and indulgent.

Winemaking: We wanted to create a Walla Walla Viognier that was not overly floral and ripe, balancing acidity and fruit flavors with the naturally oily character of Rhone whites. For our second vintage, we think it's pretty spot on. Harvested in mid-September from the two vineyards, the grapes were whole cluster pressed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with Rhone 4600 yeast in a stainless steel tank at 56 degrees until completely dry. Total time: 16 days in fermentation. After fermentation was complete, SO₂ was added to stop ML from occurring. The wine was protein stabilized with bentonite, cold stabilized, crossflow filtered, and then prepared for bottling on February 1st, 2024.

Awards: Double Gold (94 pts) - 2024 Savor NW Wine Competition
91 Points - International Wine Report, October 2024
Gold - 2025 Great NW Wine Invitational
Bronze - 2025 Seattle Wine Awards