

## 2022 Conduit

### Fair Play, 'Gold Dust Vineyard' Viognier

#### Organic Vineyard



**Production:** 95 cases

**Vineyard:** Gold Dust Vineyard, FairPlay, **Sierra Foothills**

**Vine Age:** 22 years

**Established:** 2001

**Planted Area:** 1.7 acres to Viognier on 6 acre Estate

**Soil Type:** decomposed granite, 2700 feet elevation

**Vintage Notes:** 2022 started with a New Year massive snow storm that led into a long, cool spring. There were concerning cold snaps with a mix of snow and hail in late April and again in late May. While this was post bud break, we were lucky to retain most of our fruit. We are located high on a ridge line where the winds can be mighty, much like the minstrel winds of the Northern Rhone. The wind wicked away any settling cold and fog. Many others growers in the Sierras were not so lucky with lots of loss.

Summer was typical until a record breaking heat streak (113 degrees!) right as harvest approached, Labor Day week. We quickly were able to harvest the grapes before the sugars increased.

**Fun Facts:** Located in the Foothills of the Sierra Nevada Mountains, Fair Play AVA has the second highest average elevation in CA with elevations from 1500-3000 feet and decomposed granite soils. Think acidity! El Dorado Co is known as Gold Country, and is the birthplace of CA gold mining. We are located 1.5 hours from South Lake Tahoe and about 3 hours East of San Francisco. Our climate is considered Mediterranean however, the diurnal shift between day and night can swing 30 degrees with winter temperatures in the 30s (we get snow!) and over 100 degrees in the summer.

**Winemaking:** We directly pressed the Viognier grapes into old French Oak barrels where it natively fermented and aged for 8 months before we bottled, without fining for filtering. We only sulfur 15 parts per million or less, at bottling.



**Viognier Block looking north**