



Lindquist 2024 Viognier 50% Chardonnay 50%

Central Coast

This wine is 50% Viognier from the Watch Hill Vineyard in the Alisos Canyon AVA near Los Alamos in Santa Barbara County, and 50% Chardonnay from the Reeves Vineyard in the Edna Valley of San Luis Obispo County...so two different AVA's and two different counties, so it carries the broader Central Coast AVA. Both vineyards are organically farmed.

2024 was a relatively cool Harvest, with a smaller than normal crop. The Chardonnay was harvested first on September 24th at 22.0° brix with great acidity. The Viognier was harvested on October 6th at 24.0° brix with softer acidity but still nicely balanced.

Both wines were barrel fermented in neutral French oak barrels, on the lees, and went through complete Malo. They were aged in barrel for 8 months before blending and bottling.

I've been making a Viognier/Chardonnay blend since 1991. The ripe Viognier gives the wine its wonderful aromatics of apricot, lychee and honeysuckle. The Chardonnay, picked on the lower side of ripeness gives the wine a refreshing acidity and balances the alcohol level at 13.1%...the label says 13.5%, but hey, we get a 0.5% leeway!

Of all the wines I make, this makes for the best aperitif. It's also a great choice for Asian or Indian flavors, and things with a bit of spice.

Cheers, Bob Lindquist

August 2025