

Jeff Cohn
CELLARS



Viognier is a varietal I have always loved, so when I was given the opportunity to source fruit from Stagecoach Vineyard, I knew I wanted to collaborate with a my favorite producer, Yves Gangloff, from Condrieu, France, a region known for only growing Viognier. Just by luck I found out Yves was going to be in California and had time to walk the vineyard with me. We designed a game plan and the rest is history: 2 Guys • 2 Barrels. The label design is by his son, Loup.

The Stagecoach Vineyard is one of the most well known vineyards in the Atlas Peak AVA of Napa Valley growing Viognier with unmatched depth and complexity. At 1631 ft. elevation with volcanic red and yellow clay loam, the Hambright fractured decomposed rock brings minerality and roundness to the wine.

From the light golden color to the aromatics of white peach, dried apricots, mango, crème brûlée, and warm brown sugar. On the palate, a lush texture and giving with flavors that range from peach, apricots, minerality, and a touch of white flowers. The mid palate shows a sweetness that carries the wine to an extensively long finish. Intense, vibrant, and totally consuming.

100% Malolactic fermented, 100% Barrel fermented in 30% new 300L French oak barrels for 10 months.

2021 Stagecoach Vineyard

Napa Valley AVA

100% Viognier

14.7% Alc

www.jeffcohncellars.com

