

DAOU

RESERVE VIOGNIER

2025

We have long employed Viognier as a blending component in our beloved Chemin de Fleurs cuvée. Now comes this limited stand-alone release that highlights the floral aromas, beautiful textures and luscious fruit flavors that are distinct to Viognier.

Wine Profile

The 2025 Reserve Viognier celebrates the singular character of this classic Rhône grape. Floral scents of jasmine, honeysuckle and orange blossom meld with notes of lychee, citrus, honeydew and vanilla cream. Full and rounded on the palate, it offers layers of pineapple, kiwi and white grapefruit laced with a hint of toasted lemon meringue. Brisk acidity carries into a fresh, flavorful finish.

The Vintage

The 2025 vintage will be remembered for producing wines of exceptional balance and refinement. The growing season was marked by moderate winter rainfall and remarkably mild summer temperatures, without the periodic heat spikes common to Paso Robles. These conditions fostered a gentle pace of ripening, allowing for extended hang time through harvest. The grape berries remained plump and the flavors matured beautifully—all while the fruit retained bright, natural acidity for lift and freshness. The resulting 2025 wines deliver elegant aromatics, lively textures, and pure varietal flavors.

The Vineyards

Our Viognier comes from the El Pomar District of Paso Robles, where warm daytime temperatures and cooling marine influences create ideal conditions for Rhône white varieties. Afternoon breezes through the Templeton Gap allow Viognier to develop vibrant fruit character while retaining fresh natural acidity.



Aging

8 months in 35% new French oak

Alcohol %

14.3%

Varietal

100% Viognier

Soil Profile

Calcareous, loamy and fine

AVA

Paso Robles