

Technical Spotlight: Viader Vineyards & Winery

A wise woman built her wine business on rock...and continues a 30-year legacy.

Stacy Briscoe

IN THE MID-1980S, an Argentinian-born mother of three immigrated to America from her second home in France. Children in tow, she pursued a post-graduate degree in advanced business studies at the **Massachusetts Institute of Technology, Boston**. Through connections with the **Berkeley Lab**, she found herself traveling to California quite often. During one of these “jaunts,” she visited Napa Valley for the first time and immediately fell in love: “The vineyards, the hills, the familial energy of the community. If I closed my eyes and imagined the ideal setting to raise a family—this was it,” said **Delia Viader**, founding winemaker and owner of **Viader Vineyards & Winery**.

Viader said it was sheer luck that “a friend of a friend” presented an opportunity for her to buy the property that would become her estate vineyard and winery, shortly after she discovered the idyllic countryside setting. “I will never forget my father’s expression of concern when I asked for a loan to cover the down payment,” she said. “After all the money I poured into your education, all you want to become is a farmer?” he said.

Viader’s father did help her with the down payment, but did so only after she could provide him with both short and long-term business plans. “Little did he know what that investment would mean for the future of my family here in Napa Valley,” she said.

Stacy Briscoe joined *Wine Business Monthly* in 2018. She has been writing about wine professionally since 2015, freelancing for multiple publications including *The San Francisco Chronicle*, *Edible Communities* and *Napa Sonoma Magazine*, among others. She also maintains her own website, *BriscoeBites.com*, dedicated to wine reviews and tasting notes. Outside of wine writing, she also contributes as a freelance editor for the independent publisher She Writes Press. Stacy has a Bachelor of Arts degree in English-Language Literature from the University of California, Santa Cruz.

Daring to be Different

When Viader came to Napa in the mid-1980s, it was still an up-and-coming region. Most of the Valley floor had been cleared and planted to winegrapes, but very few grapegrowers dared to plant along the mountainside.

The Viader Vineyards & Winery estate is located on the foothills of Howell Mountain, ranging from 600 to 1,300 feet in elevation, with the vines planted on a steep, 32 percent grade, filled with volcanic loamy soils. “Everyone told her it was too steep, too rocky, too hot,” said **Alan Viader**, Delia Viader’s son and current director of winemaking and vineyard manager, during a tour and interview with **Wine Business Monthly**. “The few people who said it could be done told her she’d have to terrace it.”

Delia Viader said that at that time in California, terracing hillside development was the norm; vines were most commonly planted with a spacing of 8 to 12 feet between rows—regardless of soil composition, vineyard orientation or geographical considerations.

But Delia Viader believed manipulating the land that way would ruin the balance of the soil’s texture and profile. So, despite “naysayers,” she followed the examples of the successful foothill plantings she’d seen thrive in many French vineyards. “An east-west row orientation on a west-facing hill is as common in Europe as you would have it,” Delia Viader said.

Alan Viader explained that for their particular location, the vertical, east-to-west planting makes the most sense: during the peak summer heat, around mid-July, the most intense sun exposure happens right above the vines. “The berries are shaded by the canopies, acting like an umbrella,” he said. There’s a balanced, less intense exposure during the rising and setting sun hours, allowing grapes to ripen evenly from all sides.

The vineyards at Viader Vineyards & Winery are also densely planted in 5x4-foot rows—another technique taken from the Motherland: “High-density planting was done all over Burgundy. We did it too because it made each vine go deeper and work harder to survive, resulting in smaller berries with potentially more concentration,” Delia Viader noted.

She elaborated, saying that with the rocky soils and topography, the compact planting design allows for 99.9 percent retention of top soil once planted. “The vines survive on an average of 8 inches of soil and red volcanic rock,” she said. The Viaders also grow their vines shorter, with fruit wire closer to the ground, trapping the heat in the volcanic rock and allowing the grapes to continue to ripen well after sunset. “All in all, we gain full maturity up to two weeks ahead of most of our neighbors,” Delia Viader said.

Though this was a novel farming concept in early 1980’s Napa, Alan Viader said he now sees grape growers following Delia’s example, planting in an east-to-west direction along the vertical grade of the mountainside. “I don’t know if it was because they were afraid of erosion, or maybe it was just more traditional...A lot of vineyards planted 30 years ago are now coming up for replanting, and you can see vineyards that were planted north-to-south now planted east-to-west, regardless of the hillside,” Viader noted.

Key Points

- Bordeaux-inspired vineyard management and winemaking
- Compact vine orientation on rocky soils yields concentrated grape flavors
- Extremely extended maceration enhances complexity of wine
- Variety of tanks—stainless, concrete and oak—used for varietal specificity



VIADER VINEYARDS & WINERY

Continuing Education

Looking back 30 years later, Delia Viader admitted the whole process—purchasing land, planting vines, planning a winery—was quite risky, especially given her one, not-so-minor “handicap.” She didn’t know the first thing about vineyard management or winemaking.

Her initial interest in wine came from drinking wines from her favorite region, the Left Bank of Bordeaux. “I’m inspired by the way these producers, in particular, pay attention; they ‘listen’ to the soil and the vines, and they are observant and respectful of every minute detail with passion,” Delia Viader said. Passion she had; formal education and training, she did not.

So when she decided to pursue her new life as a vintner, she attended every class available to her at the **University of California, Davis** and hired the best consultants she could find, both locally and internationally.

She worked alongside **David Abreu**, a seasoned viticulturist, who specifically assisted with the hillside development; **Tony Soter**, then the consulting winemaking for **Spottswoode**, lent his winemaking expertise; **Danny Schuster**, a New Zealand-based vineyard consultant, taught Delia about organic hillside winegrowing; and **Jean-Claude Berrouet** and **Michel Rolland**, Bordeaux-based winemakers, came to Napa to teach her their traditional winemaking methods.

In 1986, Delia planted her first 12 acres of vines to 60 percent Cabernet Sauvignon and 40 percent Cabernet Franc. Her first wine, released in 1989, was a blend with the same percentages. “That was 30 years ago so that was a big statement back then,” Alan Viader said. “Everyone around us was only planting Cabernet Sauvignon.”

When asked about her choice to plant Cabernet Franc during this time and in this place when Cabernet Sauvignon was truly king, Delia responded, “If that is the case, to me, Cabernet Franc is queen, and a very elegant and refined one when perfectly adapted to the soil and terroir. Cabernet Franc brings a beautiful floral bouquet and a quasi-cashmere texture to a well-structured, mountain-grown Cabernet Sauvignon like ours.”

Vineyard Management

Today, Viader’s estate vineyard is planted to nearly 30 acres of vines and now includes Petit Verdot, Syrah and Malbec. But many of those original Cabernet Sauvignon and Cabernet Franc vines remain.

“I’m not a believer that vines need to be ripped out after a certain age if it’s still producing,” said Alan Viader, who became a part of the vineyard management team in 2002. “Once a vine reaches a point where it’s no longer producing or about 90 percent dead, then I’ll rip it out. But it’s a meticulous selection process every year.”

Viader said his mother ingrained in him at a young age the importance of terroir. “She would pour me a little bit of wine at the dinner table and not just say, ‘This is red’ but, ‘This is from the Left Bank, with this kind of soil. Do you taste that in the wine?’” So for him, as for Delia Viader, the most important work happens in the vineyard. “My day starts in the vineyard, and my winemaking philosophy is the wine is made there,” he said.

Organic...Kind Of

“We’re not 100 percent organic, but we are mostly organic,” stated Alan Viader. To him, organic isn’t always the “silver bullet” for everything in the vineyard. “There’s a mentality out there that organic farming is chemical-free farming, but there are some nasty organic chemicals that are worse than some conventional ones,” he said.

Organic chemicals Viader does use include oils to help smother problematic insects at the beginning of the growing season and copper, which he finds helps with bloom and set during the cooler, rainy seasons, as well as acts as a natural fungicide.

Viader does use Sulphur as he finds it is the most effective fungicide. He meticulously times these sprays based on weather, humidity and his spore trap, purchased through **Coastal Viticultural Consultants** in Angwin, California, that provides a weekly count of mildew spores in the air. “I time my sprays when there’s the most active population, so I end up spraying less,” he said.

Naturally Created,
Technically Perfected.



vinc

A new line of guaranteed TCA taint free corks*




We stand behind our VINC products. If you receive a cork taint claim on any bottle sealed with a VINC cork, we will buy the bottle back for the retail release price of the wine.




corks supply.com

*Please see website or Technical Product Specification sheets for details.



CVC

Prevent Powdery Mildew and Monitor Crop Water Stress in Real Time



Powdery Mildew Spore Traps and Fungicide Resistance Testing

- Weekly field testing of spore presence to forecast and optimize fungicide management programs
- Timely results direct more effective fungicide timing, chemistries and prioritize leafing schedules

Real Time Vineyard Water Stress Monitoring using Canopy Temperatures

- Know when water stress begins in real time and how much water to apply to maintain the desired plant water status.
- Real time soil moisture probes can be included in the CVC system.

Contact CVC for details
 Bryan Rahn, Michael Princevalle office: 707.965.3700 info@coastalvit.com
 www.coastalvit.com



STACY BRISCOE

Because the Viader Vineyards & Winery estate is comprised of well-draining volcanic rock and experiences extreme heat and wind exposure, the vines are naturally stressed. While this is a benefit to the hearty grapes grown along the estate, Viader said it's important to maintain a balance. "If the vines get too dry and too hot, the wine will come out much leaner," he noted.

So, Viader keeps sensors connected to the vine that tell him how much water stress his vines experience and a drip irrigation system to meter exactly how much water each vine needs. "I don't have an abundance of water, so I need to make sure that I'm watering at the exact time in the exact space that needs it the most," he said.

He's also implemented organic compost teas into the irrigation system to help build up the biology in the soil. Using these teas, Viader said he has noticed the vines don't require as much water and are less affected by the inevitable Howell Mountain summer heat spikes.

Biodynamic...ish

Viader Vineyards & Winery had been certified biodynamic between 2001 and 2007, but both Delia and Alan Viader agreed they didn't see any tangible improvements that could qualify maintaining the strict guidelines of the certification. "But I still focus certain vineyard decisions around the biodynamic calendar," Alan Viader added.

Viader said he can see the difference in vine growth, depending on the cycle of the moon, whether a vine grows upward or down toward the earth. This is most evident—and most important—during pruning: "Vines are a constant flow of sap, which is very watery, and the moon cycles affect water," Viader said. "We can see when the moon is rising, when we cut; we can see the sap flow, and the vine will tear up. But if the moon is descending and we cut, it's dry because of all the pressure pushing it [water] down." This, he said, is when the vines become more susceptible to diseases in the air and pathogens, like fungus.

Other sustainable practices include increasing the population of beneficial insects to help eliminate the need for pesticides; raptor roosts and falcon kites to help patrol the property for rodent, snake and pest bird infestations; and solar paneling to power precision viticulture sensors, such as the sap flow sensors, Tule evapotranspiration sensors and spore trap collectors.

Viader Vineyards & Winery is certified Napa Green Winery, Napa Green Land and LandSmart Certified.

OIV Wine Marketing

July 22-26

Discover how to successfully create a brand, market and sell wine from industry experts.

cpe.ucdavis.edu/winemarketing



UCDAVIS
 Continuing and Professional Education

Harvest and Winemaking

The Viaders' 30 acres of vines are planted with 2,200 vines per acre, oriented in the compact 5x4-foot spacing. The winery approximates this is about four times the average planting density. That, in combination with the steep hill grade and rocky soils, means the vineyard has, what Alan Viader calls, "equipment challenges." Even their tractor can only travel about 70 percent of the estate.

So harvest at Viader Vineyards & Winery is literally a hands-on project and, to use Delia Viader's words, very labor-intensive. It's a slow, meticulous process that lasts as long as six or more weeks, from August through November. "I do a lot of fine-tuning during harvest at a slow, even pace," Alan Viader said, explaining that he'll pick one specific block, or portion of a block, each week, removing leaves and bad fruit in the field as he goes.

Though he has a **Bucher-Vaslin** vibrating sorting table he uses, Viader doesn't want sorting to be a "huge elaborate process." "We also do a green harvest two or three times before harvest...so in theory everything that's left should be harvested and should be top quality," he said.

Viader estimates he brings in about 2 tons per acre each harvest, an average of 75 tons total. The main estate blends, VIADER Signature (Cabernet Sauvignon and Cabernet Franc), VIADER "V" (Petit Verdot and Cabernet Sauvignon) and the VIADER "Black Label" (Cabernet Sauvignon, Syrah, Malbec and Cabernet Franc blend) are made from all-estate fruit. The winery's new Homenaje blend (Malbec and Cabernet Sauvignon)—and certain vintages of the Viader DARE (single-varietal Cabernet Franc)—use select blocks from trusted source vineyards.



VIADER VINEYARDS & WINERY

Custom Engineered
Stainless Steel Tanks

Si
SPOKANE
INDUSTRIES

Over 40 Years of Service!

***When Quality Matters,
Call On Us!***

Spokane Industries
509-921-8868
www.spokaneindustries.com

Quality • Excellence • Service • Support

Viader Vineyards & Winery

1120 Deer Park Rd., Deer Park, CA 94576 | viader.com | 707-963-3816

OWNERS/PRINCIPALS:

Delia Viader, founding winemaker, owner;

Alan Viader, director of winemaking operations, vineyard manager

YEAR FOUNDED: **1986**

YEAR BONDED: **1989**

DIRECT-TO-CONSUMER SALES: **96%**

WINERY CASE PRODUCTION: **4,000**

AVERAGE BOTTLE PRICE: **\$150**

Vineyard Info

APPELLATION: Napa Valley

VINEYARD ACREAGE: 30

VARIETIES GROWN:

Cabernet Sauvignon (17.1 acres)

Cabernet Franc (7.4 acres)

Syrah (1.2 acres)

Petit Verdot (1.1 acres)

Malbec (<.1 acres)

ADDITIONAL VARIETIES PURCHASED: Malbec (Oak Knoll district, Napa Valley)

SOIL TYPE: Volcanic — Forward-Aiken series

SUSTAINABILITY CERTIFICATIONS:

Napa Green Winery

Napa Green Land

LandSmart Certified

Building the Winery

YEAR BUILT: 1998

SIZE:

3,500-square-foot building

15,000-square-foot cave

ARCHITECT: Richard MacRae, **MacRae Architects**, Sebastopol, CA

GENERAL CONTRACTOR: **Total Concepts**, Santa Rosa, CA, Totalconcepts.net

ENGINEER:

Summit Engineering, Santa Rosa, CA, Summit-sr.com

Zucco Civil Engineering, Santa Rosa, CA

LANDSCAPE ARCHITECT: **Richard Beridge**, St. Helena, CA

MECHANICAL ENGINEER: **Summit Engineering**, Santa Rosa, CA, Summit-sr.com

LIGHTING: **JNB services**, Omaha, NE

FLOORING/DRAINS: **Bazzoli concrete**, Calistoga, CA



BOB MCCLLENAHAN

Cave

SUSTAINABILITY CONSULTANTS:

Phillippe Armenier (Biodynamics 2001-2007)

Charles Schembre, **Resource Conservation District (RCD)**, Napa Valley

Bob Gallagher, **Crop Care Associates, PCA**

Napa Valley Vintners staff

WASTEWATER: **Summit Engineering**, Santa Rosa, CA, Summit-sr.com

Making the Wine

VIBRATING SORTING TABLE: **Bucher-Vaslin**, Bvnorthamerica.com

DESTEMMER: **Bucher-Vaslin Delta E2**, Bvnorthamerica.com

PRESS: **HYPAC**, hydraulic basket press, Hypacwineryequipment.com

CONCRETE TANKS: **Nomblot**, Wine-tanks.com

VINIFICATION BARRELS: **Tonnellerie Sylvain**, Tonnellerie-sylvain.fr

PUMPS: **Waukesha 130** for racking, filling **Centrifugal** pumps for automatic pump-over systems

BARRELS: 100% French Oak (**Taransaud**, **Sylvain**, **Dargaud Jaegle**, **Baron**, **Darnajou**)

BARREL RACKING: **Bulldog Ozone**, **McClain Ozone** cart, Mcclainozone.com

Packaging

BOTTLING LINE: **GAI 1201 "monoblock bottling line,"** Gai-america.com

GLASS: **Saxco (Demptos Glass)**, Saxco.com

CORKS:

MA Silva 1by1, Masilva.com

Portocork ICON+, Portocork.com

CAPSULES: **Rivercap**, Rivercap.com

LABEL DESIGNER: **Chuck House**, Icondesigngroup.net

LABEL PRINTING: **MCC**, Mcclabel.com

LABELING MACHINE: **ENOS T3 labeling machine**, Enositalia.it

SHIPMENTS: Self-fulfillment

CASE GOODS STORAGE: **Tower Road Warehouse**



VIADER VINEYARDS & WINERY

For the first 10 years, Delia Viader's wines were made at **Rombauer Vineyards** in St. Helena. Today, winemaking takes place in the estate's caves, which were built in 1997 by **Alf Burtleson**, modeled after the underground caves commonly seen in Bordeaux.

"Caves produce the perfect bacteria, the perfect humid environment," said Delia Viader. She noted that her estate is a particularly idyllic setting for caves: with its western exposure and 1,300-foot altitude, the humidity is consistent year-round. Furthermore, temperature fluctuation inside the cave is no more than 2° F while the external temperature can swing as much as 50° F.

After the hand-harvest, grapes go into a Bucher-Vaslin Delta E2 destemmer and then immediately put into tanks for an extremely extended maceration process: anywhere between 60 to 70 days, which includes a three- to four-day cold soak. "My record is 72 days," said Alan Viader, laughing at his own well-practiced patience but explaining that he feels he gets more depth of character and better quality wines from his grapes with this process.

Grapes macerate in one of the winery's 25 tanks, which include 13 stainless steel, eight concrete, three vinification barrels and one concrete egg.

Stainless Steel

Before Alan Viader stepped in as lead winemaker in 2006, Viader Vineyards & Winery had just 10 3,000-gallon stainless steel tanks. These original tanks are complete with glycol jacketing and automatic pump-overs. But since then, Viader has brought in three 1,000-gallon conical stainless steel tanks, sourced from an importer in Slovenia. ("No one else makes them like this," he said.) The benefit to the conical shape, according to Viader, is that it allows for more extraction and keeps the cap down about 6 extra inches



STACY BRISCOE

compared to a "normal" stainless steel tank. The conical tanks don't have automatic pump-overs (yet), so any cap management must be done by hand.

Viader finds stainless steel ideal for his Cabernet Sauvignon and Malbec. "Cab is big and chunky and powerful with more tannin," he said. "It needs more fruit or at least the perception of more fruit to balance it out." Similarly, he finds that stainless steel improves the fruit aromatics of his Malbec as long as he doesn't "heat it up or work it too much."

Saveurs
Chêne pour l'œnologie Saury

In collaboration with its R&D department and internal laboratory, Tonnellerie Saury presents a new range of oak alternatives with 3 main organoleptic and aromatic profiles most requested by winemakers.

The Saveurs line offers 3 unique toast blends with the goal of providing the following characteristics:

- 1 Fruit, tannic structure, sweetness**
- 2 Vanilla, roundness, sweetness**
- 3 Ripe fruits, toasted notes, weight on the palate**

The range is available in 4 different products to be used for aging from 2 to 8 months:

Chips, Blocks, Staves for tanks and Zig-zags for barrels.



Office: 1285 Foothill Blvd - Cloverdale, CA 95425
Ph: (707) 944-1330 - Fax: (707) 944-1370

www.saveurs-saury.com

Burgundian Concrete

The Viaders have been using concrete fermentation tanks since 2004. Today, the winery owns eight concrete tanks: three 1,600-gallon cube tanks, four 1,000-gallon conical tanks and one 160-gallon concrete egg—all purchased from **Nomblot** in Burgundy. Alan Viader prefers the concrete tanks from Burgundy, as their unique composition makes his wines a bit more “special.” “It’s what’s in their sand—a bit more limestone that adds a good minerality,” he noted.

The main motivation to include concrete in the winemaking program at Viader Vineyards & Winery is the Cabernet Franc. Viader said the concrete highlights the grape’s innate floral quality, creating an essence of perfume in the wine, as well as adding a sense of minerality on the finish that gives the wine more excitement, more character.

Viader also ferments his Petit Verdot in concrete (“If you lose that fresh, live floral quality, Petit Verdot can get a little clumsy,” he said), as well as his Syrah.



BOB MCCLENAHAHAN

Syrah is the only grape that undergoes whole-cluster fermentation, and does so at a higher temperature. While the rest of the grapes sit in tank at 70° F to 80° F, Syrah will ferment between 80° F and 90° F. “At the higher temp, you’re extracting from the seeds, the skins break down, and you’re also burning off all those volatile aromatics,” Viader noted.

The concrete egg is reserved for premium lots of Cabernet Sauvignon. Viader drains a portion of the selected Cabernet Sauvignon, from stainless steel, during the last one-third of the initial fermentation process directly into the egg, allowing the wine to complete fermentation *sur lies* for two to three weeks. The wine in the egg ferments at a cooler temperature, thus at a slower pace. The results, Viader said, are vibrant aromatics and a softer, rounder mouthfeel. Meanwhile the juice left in the stainless steel tank becomes very concentrated, intensifying its severity of flavors, as a smaller-volume of juices maintains contact with the skins. “It’s almost like a double *saignée*, if you will,” Viader said.

Vinification Barrels

Viader also uses vinification barrels for certain blocks of Cabernet Sauvignon, which will ferment *sur lies*, for over a year. The three 500 L barrels, sourced from **Sylvain Cooperage**, is an “experiment” Viader introduced into his winery in 2017. “I had the best Merlot of my life from one of these when I was in France, so I *had* to try it,” he said.

Thus far, Viader said he’s enjoying the integration of the oak and freshness from the cooler fermentation process. He finds the tannins are smoother and silkier than his tank-fermented Cabernet Sauvignon. Though the wine is not as concentrated or powerful, it does have a more impactful mid-palate and a longer finish, as well as a more aromatic expression overall.



VIADER VINEYARDS & WINERY

Slow and Steady from Press to Bottle

Once natural fermentation kicks off, Viader will inoculate with various yeast strains, depending on the variety. “I experiment with different strains,” he said, but wouldn’t divulge which strains those were.

After the wines’ slow, progressive maceration, it is then pressed in the winery’s **HYPAC** hydraulic basket press. Again the process is slow, methodical, with each separate lot undergoing a 24-hour press cycle. Viader said that because of the extended time in tank with once-weekly pump-overs or punch-downs, the grape skins are already mostly depleted and mixed in with the juices. Thus, he finds the pressed juices are often “good enough” to go back into barrel with the lot’s free run. “It [pressed juice] is not inferior wine, in my opinion,” he said.

VA FILTRATION

MOBILE FILTER SPECIALISTS

PURCHASE, RENT OR HIRE OUR SERVICES
VOLUME CONTRACTS AVAILABLE

Mobile VA Reduction:

Largest fleet in the industry - 18 000 ft² filter area
Lot size processing from 300 - 3mil Gallons
Highly trained and experienced technicians
VA reduction guaranteed
Patented nanofiltration technology

Mobile Lo-Cross-Flow:

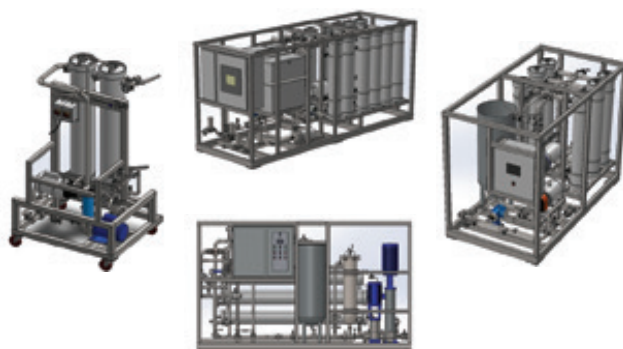
Largest mobile crossflow fleet in the industry
Machinery designed and built in the USA by VA Filtration
Gentlest filtration available
Rental crossflow equipment available

Smoke Taint Reduction

We target aroma and taste
3 Stage process allows for complete removal of taint
2018 processing has shown no sign of return of taint
Free trials available

Equipment Manufacture - Lease or Purchase

VA Reduction Systems
Crossflow filters
Alcohol reduction equipment including Memstar
Distillation equipment - continuous columns
Sweetspotter systems
Wine concentrators
Ultrafiltration Equipment
Designed and manufactured in American Canyon USA



All Services offered:

VA Reduction, Crossflow Filtration, Alcohol Reduction,
4EP/4EG Reduction, wine concentration, lees filtration,
pH Reduction, smoke taint reduction,
equipment design and manufacture.



707 552 2616
sales@vafiltration.com
www.vafiltration.com





For more details, visit **asev.org**

JUNE 17–20, 2019
Napa Valley Marriott Hotel
Napa, California USA

ASEV AMERICAN SOCIETY FOR ENOLOGY AND VITICULTURE



An Entrepreneur's Journey

Within the last 30 years, Delia Viader has immigrated, raised three children, changed careers, spearheaded her own business and is now one of the most celebrated women in wine. To mark her three decades of fine wine growing and to leave a legacy to her grandchildren and future generations of the Viader family, the matriarch has published her memoir entitled *Daring to Stand Alone: An Entrepreneur's Journey*.

The book begins with a brief overview of Napa Valley history, setting the scene for the place Delia Viader eventually calls home. After learning a bit about her background—her Argentinian upbringing, her move to France and eventual immigration to the U.S.—the memoir then dives deep into Viader's winemaking adventure on the foothills of Howell Mountain. She discusses the importance of the terroir, her connection to European-style vineyard management and winemaking and how, despite every difficulty, she ultimately built (both literally and figuratively) a successful wine business that she now passes on to the next generations.

"I look forward to seeing my kids take this cherished little piece of heaven, and move forward, taking what I created as their own creation and in time, in their own ways, moving forward." —Delia Viader, *Daring to Stand Alone*.

EUROPEAN CRAFTSMANSHIP STAINLESS STEEL
WINERY TANKS
IN STOCK, READY TO SHIP

NOW



Harvest is on the horizon. You need tanks and you need them now, but compromising on quality to get them fast is not how great wines are made.

We're ready. Our Letina stainless tanks – jacketed, single wall, variable, you name it – are built in Europe and in stock in our Pacific Northwest warehouse, ready to ship.

Want more info? Call us today, or visit: **agertank.com/winery**

(503) 222-7079 **AGER TANK & EQUIPMENT CO.** **AGERTANK.COM**



VIADER VINEYARDS & WINERY

Continuing to stay in its separate lots, all wine ages in French oak barrels for at least 14 months and up to two years at Viader Vineyards & Winery, using various coopers, including **Taransaud, Sylvain, Dargaud Jaegle, Baron and Darnajou**. “I’m very strict with oak quality,” said Viader, going on to say a cooper has to really “prove himself” before becoming a permanent part of the winery’s barrel program. That being said, he’s constantly experimenting with new coopers and is currently running three different barrel trials in the caves.

During its time in barrel the wine will go through secondary, malolactic fermentation and is racked once, at most, during the aging process, using bulldogs with nitrogen to prevent oxygen intervention. “I’m really hands-off once the wine is made. I want to let the wine evolve on its own, let it mesh with the barrel,” Viader said.

Viader may be hands-off, but he’s palate-on, constantly tasting through the various lots, to learn how the wine is evolving. So blending can take place as soon as three months after harvest or as late as three months before bottling. “It’s all based on taste,” he said.

Once the final blends are made, the wine will continue to sit in barrel until bottling, which takes place in-house at Viader Vineyards & Winery.

The winery purchased its **GAI 1201** monoblock bottling line in 2004 because, according to Alan Viader, the best bottling lines would book quite quickly and often wanted to bottle much faster than Viader and his team were comfortable with.

“This bottling line is a lot slower. It takes four days to bottle the same quantity those companies would bottle in one day. But I like that. I can do it at my own pace,” Viader said.

The wine will age further in bottle for about one year before it’s officially released. Labeling, packaging and fulfillment are all done in-house. **WBM**

Crafting Partnerships

At World Cooperage, we craft premium American and French oak barrels and partner with you to build comprehensive barrel programs you can trust, time and time again.



WWW.WORLDCOOPERAGE.COM

