



OCTOBER ONE VIOGNIER 2024

October One Vineyard is a family-owned Loudoun County winery founded by Bob and Loree Rupy, with all wines grown entirely on their Bluemont estate. Produced in limited quantities, each wine reflects careful vineyard stewardship and an artisan approach focused on capturing the authenticity of each vintage and the character of the site..

VINTAGE NOTES

The 2024 growing season began dry with moderate early rains, followed by a warmer, drier summer that encouraged even ripening and excellent fruit quality. Clean conditions at harvest produced concentrated, expressive Viognier with preserved acidity and aromatic clarity. An ideal foundation for a textured, balanced white wine.

WINEMAKING NOTES

Whole-cluster pressed Viognier was cold-fermented over four weeks before aging in a combination of Acacia and French oak barrels. Lees stirring for six months enhanced texture and depth while maintaining freshness.

TASTING NOTES

Floral and ripe on the nose, with white flowers, honeydew, melon, and subtle banana notes. Acacia oak contributes a gentle perception of roundness without sweetness, while lees aging adds body and complexity. Balanced and expressive, with a clean, layered finish. Awarded **Silver** at the **Loudoun Wine Awards and Virginia Governor's Cup**.

APPELLATION	Loudoun County, Virginia
VINEYARDS	Estate Grown, October One Vineyard
VARIETAL COMPOSITION	100% Viognier
FERMENTATION & AGING	Whole-cluster Pressed, Aged 6 months on the lees in neutral 60% Acacia and 40% French Oak barrels
ALCOHOL	13.0%
PH	3.67
TOTAL ACIDITY	5.4 g/L
RESIDUAL SUGAR	Dry



OCTOBER ONE VINEYARD

19338 Dodderidge Court, Bluemont, VA 20135 | (703) 598-4016

bob@octoberonevineyard.com | OctoberOneVineyard.com | @octoberonevineyard