



BLEND

87% Viognier, 9% French
Colombard, 4% Muscat

APPELLATION

87% Clarksburg, 9% California,
4% Arroyo Seco

ANALYSIS

pH 3.8
TA 5.9 g/L
ALC 13.5%
RS 5 g/L

UPC

8 33302 00220 1

SRP

\$12



The WHITE KNIGHT

2014 VIOGNIER
CLARKSBURG

90 PTS.

THE **TASTING**
PANEL

April 2016

The delicately perfumed nose is reminiscent of a handmade French soap: vanilla and lavender. The peach and pear nectar has a lilted quality and ramps up to richness with hints of lanolin. White sage and honeysuckle gild the finish.

WINEMAKING NOTES

An early bud break coupled with a long warm growing season provided for an early harvest in the Clarksburg winegrowing region. Yields were slightly lower than the previous vintage which produced concentrated, flavorful grape clusters. The wine was fermented and aged in stainless steel, resulting in a light and crisp Viognier with heavy fruit up front. Blending in a small percentage of French Colombard and Muscat rounded out the blend nicely, adding a complex layer of grapefruit and supple flavors.

ENJOY WITH

This full bodied Viognier will stand up to rich dishes such as roasted chicken in a white lemon cream sauce, grilled striped bass with plums and potato mushroom papillotes, or crunchy shrimp cakes.