



#### BLEND

99.5% Viognier,  
0.5% Chardonnay

#### APPELLATION

86% Clarksburg, 14% Lodi

#### ANALYSIS

pH 3.7  
TA 6.1 g/L  
ALC 13.8%  
RS 4.5 g/L

#### UPC

8 33302 00220 1

#### SRP

\$12



2015 VIIGNIER  
CLARKSBURG



**91 PTS**

February 2017

*Fermented and aged in stainless steel, this Viognier is expressive in ultra-aromatics and texture. With just a dab of Chardonnay blended in, the flavor sensation and scents of just-ripened white peaches and honeyed apples offers a sumptuous quality. White petals bloom, while lemon dill edges in to add a crisp tonality. -The Tasting Panel*

#### WINEMAKING NOTES

An early bud break coupled with a long warm growing season provided for an early harvest in the Clarksburg and Lodi winegrowing regions. Yields were consistent with 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 complex fruit up front.

#### 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.