



BLEND

100% Viognier

APPELLATION

100% Clarksburg

ANALYSIS

pH 3.55

TA 6.2 g/L

ALC 14.5%

RS 2.5 g/L

UPC

8 33302 00220 1

SRP

\$12



2017 VIOGNIER
CLARKSBURG

TASTING NOTES

Light straw in color with apricot and jasmine aromatics, this Viognier sings of summertime heat and ripeness. This blend is medium in weight with bright acidity to keep the finish refreshing. On the palate, this vintage starts with ripe nectarine, honeysuckle, and tangerine and finishes with a bright note of Meyer lemon and citrus peel.

WINEMAKING NOTES

Surrounded by the cooling waterways of the Sacramento River Delta and San Francisco Bay, the Clarksburg AVA is fast-earning a reputation for growing lovely Viognier grapes. Deep sandy loam and clay soils and naturally high water table provide uncommonly rich ground to grow in. The Viognier is picked very ripe – generally between 26-28 degrees brix. This high target allows the tannins in the skins to soften while enhancing the natural tropical nature of this variety. Heat waves pushed this Viognier to perfect ripeness, harnessing tropical fruit flavors while maintaining its bright acidity.

ENJOY WITH

The bright acidity of our Viognier will cleanse the palate from the richness of both hard and soft cheeses such as parmesan, aged gouda, pecorino, and brie. Accompany with dried apricots, marcona almonds, and flatbread.