



BLEND

100% Viognier

APPELLATION

100% Clarksburg

ANALYSIS

pH 3.61

TA 6.3 g/L

ALC 14.5%

RS 1.5 g/L

UPC

8 33302 00220 1

SRP

\$12



2018 VIIGNIER
CLARKSBURG

TASTING NOTES

Light straw in color with alluring aromatics of nectarine and apricot, this Viognier sings of summertime. The juicy palate impresses with yellow peach, bright lemon and melon. The crisp finish offers sweet notes of key lime, sugar cookie dough and citrus peel.

WINEMAKING NOTES

Surrounded by cooling waterways along with rich soils of sandy loam and clay, the Clarksburg wine growing region is earning a reputation for growing premium Viognier grapes with optimal acidity. The 2018 vintage was warm and consistent with fruit being harvested very ripe, between 26-28 degrees brix. Letting the grapes hang on the vine for longer than usual enhanced the natural tropical nature of this Viognier.

ENJOY WITH

This bright Viognier pairs wonderfully with grilled chicken and peaches, drizzled with a honey mustard sauce alongside an orzo pasta salad. For dessert, sip with a hard pecorino cheese topped with honey.