



**V I O G N I E R**

**WINEMAKER COMMENTS**

Peachy aromas are combined with floral, apricot and hint of pineapple; taste is round, balanced, and softly textured.

**FOOD PAIRING RECOMMENDATION**

Serve with shell fish, crabmeat ravigote, Indian curries, and triple cream cheeses.

**TECHNICAL NOTES**

*Varietal:* 100% Viognier

*Harvest Date:* September 10, 2013

*Wine pH:* 3.75

*Finished Alcohol:* 16.3 %

*Barrel Regime:* 12 months in new Acacia Wood Barrels

*Case Production:* 98

