
2005 Viognier

Winemaker Notes

2005 VIOGNIER

Viognier (Vee-ohn-yea) is the grape that makes the rarest wine in France. It is exceptionally fragrant with flavors rich enough to match any meal from prawns to pepper steak. Made with Organic Grapes from our Vineyard.

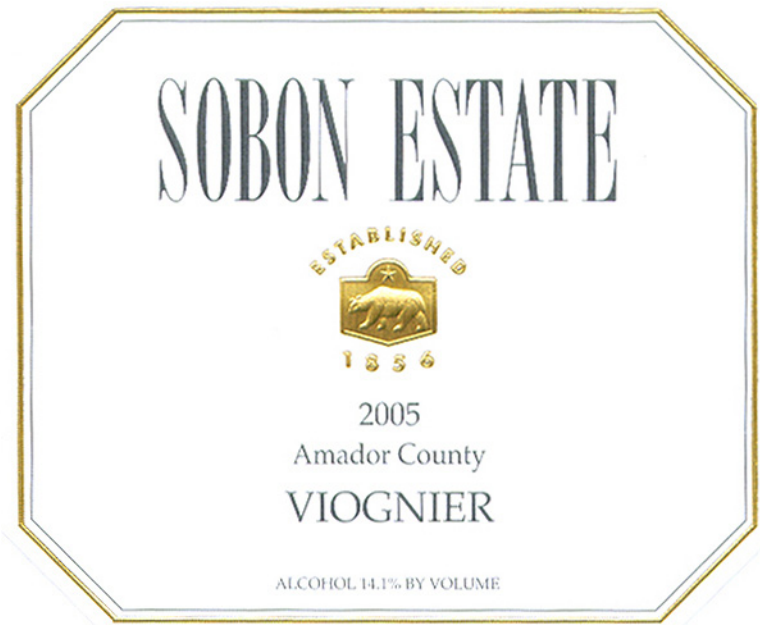
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



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GROWN, PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA
CERTIFIED ORGANIC BY: CCOF

CONTAINS SULFITES



DESCRIPTION

This may be our best Viognier yet. Our Estate Vineyards are now fully mature. The vines are not irrigated, and produce a small crop of intensely flavored grapes. The wine has a very alluring aroma, reminiscent of fresh Sierra meadow flowers, with a hint of peach and honeysuckle. The flavors are rich and spicy – full bodied and richly textured with a long, lingering finish.

FOOD PAIRING

Will compliment a variety of foods from seafood to pepper steak.

SPECIFICATIONS

92% Viognier; 6% Roussanne; 2% Marsanne

Barrel Fermented and *Sur Lie* aged in older French and American Oak

Residual Sugar: 0.1%

Total Acid: 6.2 gm/l

Alcohol: 13.9.0%

HARVEST DATE

September 15, 2005

BOTTLED DATE

March 9, 2006; 880, 750ml cases bottled

RELEASE DATE

May 1, 2006

PRICE

\$24.00