

---

# 2010 Viognier

## Winemaker Notes

---

### 2010 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.

**Sustainably Grown – Solar Powered**

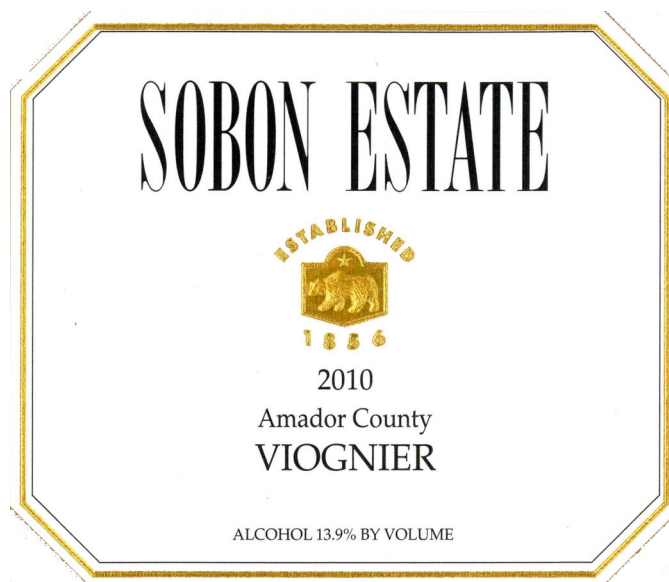
GROWN, PRODUCED & BOTTLED BY  
SOBON ESTATE, PLYMOUTH, CA

[www.sobonwine.com](http://www.sobonwine.com)

**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.



CONTAINS SULFITES 0 88338 33920 7



### 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

This will compliment a variety of foods from seafood to pepper steak.

### SPECIFICATIONS

91% Viognier

9% Roussanne

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

Residual Sugar: 0.03%

Total Acid: 6.1 gm/l

Alcohol: 13.2%

### BOTTLED DATE

June 28, 2011; 824 cases

### RELEASE DATE

August 1, 2011