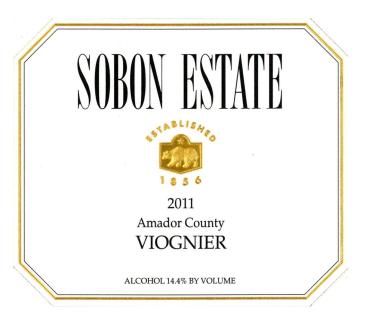
2011 Viognier

Winemaker Notes



2011 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

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 o | 88338||3

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

89% Viognier 11% Roussanne

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

Residual Sugar:

0.018%

Total Acid:

6.1 gm/l

Alcohol:

14.2%

BOTTLED DATE

March 23, 2012; 569 cases

RELEASE DATE

May 1, 2012