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# 2012 Viognier

## Winemaker Notes

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### 2012 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.

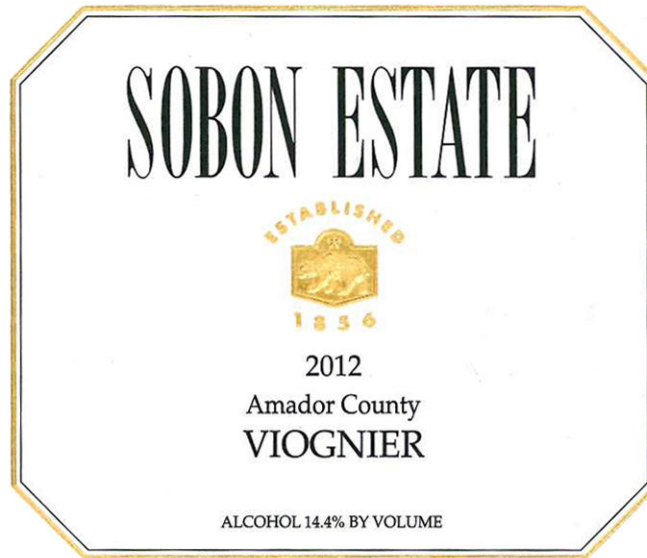
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SOBON ESTATE, PLYMOUTH, CA

[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.

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### 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

94% Viognier

6% Roussanne

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

Residual Sugar: 0.02%

Total Acid: 5.9gm/l

Alcohol: 13.8%

### BOTTLED DATE

January 11-12, 2013; 2,056 cases – 750ml

### RELEASE DATE

February 1, 2013