
2014 Viognier

Winemaker Notes

2014 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

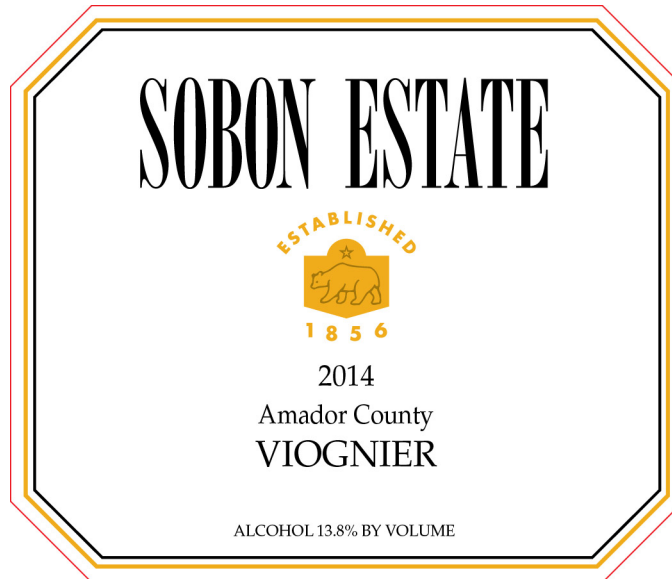
GROWN, PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA

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 0



DESCRIPTION This alluring wine comes from our hilltop Viognier vineyard that we planted in the mid-1980's on well drained granite and loam soils. Naturally farmed and sustainably grown, this rich, dry medium bodied wine begins with inviting aromatics suggesting spring hibiscus blossoms, honeysuckle and vanilla spice. The wine has rich flavors with hints of ripe summer peaches, creamy mineral, slate-like textures and a crisp, dry lingering finish. Barrel fermented in older barrels, the wine is the ideal complement to cracked Dungeness crab, grilled halibut or mahi-mahi in a beurre blanc sauce, sautéed scallops and double or triple cream brie.

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

SPECIFICATIONS 88% Viognier, 12% Roussanne

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

Residual Sugar:	0.15%
Total Acid:	6.1gm/l
Alcohol:	13.2%

BOTTLED DATE January 6-7, 2015; 1,637 cases – 750ml

RELEASE DATE February 2, 2015