
2013 Viognier

Winemaker Notes

2013 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.

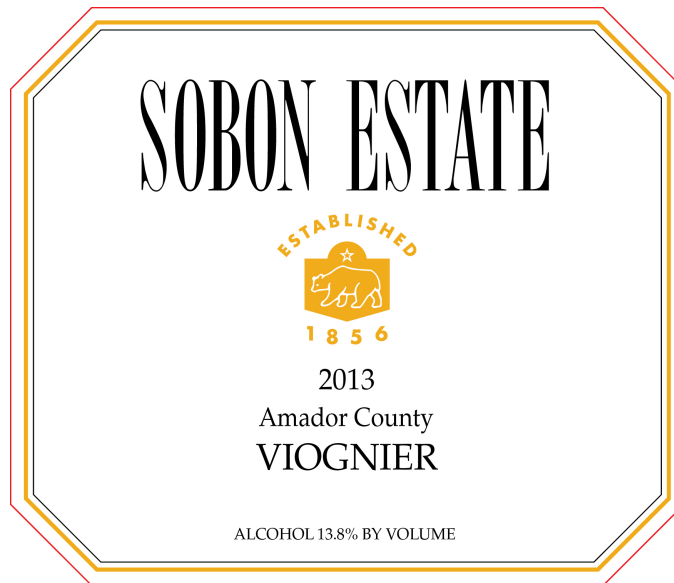
Sustainably Grown – Solar Powered

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  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

88% Viognier

12% Roussanne

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

Residual Sugar: 0.03%

Total Acid: 5.8gm/l

Alcohol: 13.9%

BOTTLED DATE

February 18-19, 2014; 1,680 cases – 750ml

RELEASE DATE

April 2, 2014