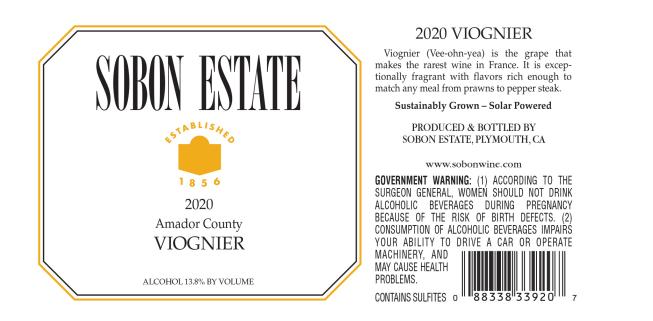
2020 Viognier Winemaker Notes



- **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** Fermented and aged in French and American Oak

рН:	3.70
Total Acid:	5.9gm/l
Alcohol:	13.8%

BOTTLED DATE April 1, 2021; 1,373 cases - 750ml

Release Date May 1, 2021