

2025 VIOGNIER

Amador County

WINEMAKERS NOTES

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.

PAIRINGS

This 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.



TOTAL ACID	5.7 gm/l
PH	3.5
ALCOHOL	13.5%
CASES	799
BOTTLE DATE	05.13.26
RELEASE DATE	05.13.26



0 88338 33920 7

SOBON ESTATE
WINERY & MUSEUM

SOBON WINE COMPANY, LLC

WWW.SOBONWINE.COM

12300 STENIER ROAD, PLYMOUTH CA 95669

INFO@SOBONWINE.COM | 209.245.4455