



2013 VIOGNIER

Silver Medal 2015 S.F. Chronicle Competition **Gold Medal 2014 Orange County Wine Competition**

We have been making Viognier for more than a decade. Bill loves the body and flavors of this white wine varietal – and prefers to make it in a European style. The prior two vintages have won Best of Class awards in International Competitions.

Our Viognier is crisp, dry and full bodied with a lingering finish of ripe fruit. To retain the purest expression of the grapes, the wine was fermented in stainless steel with no oak contact. The color is pale straw with hints of green. Delicate floral and citrus scents are followed by guava, jasmine and white pear notes with a hint of ginger. Rich flavors of white peach and apricot are present immediately, while tropical fruits are more apparent on the palate as the wine opens. The round smooth body of the wine is accented by crisp acidity and a clean finish. We love to pair this with shellfish, but it's great with pork, chicken – and it's always our Thanksgiving white wine.

Appellation:	Sonoma County	Alcohol:	14.1%
% Malolactic:	0	Res Sugar(g/100ml):	.03
TA (g/100 ml):	.58	Brix at Harvest:	23.8
pH:	3.56	Production:	590 cases

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