



# 2015 Dry Creek Viognier

TECHNICALDETAILS Varietal: 100%Viognier Alcohol: 13.9  
TA: 5.89 g/100ml pH: 3.45

fermented in Appollo fermentor

## TASTING NOTES

The wine opens with the signature aromatics of Viognier: a voluptuous aromatic profile of tropical fruit, Candy ,fresh jasmine, pineapple and honeyed white peach.

The wine is sensuous in the mouth with hints of light stone fruit, bright acidity .

## SUGGESTED FOOD PAIRING

Serve with sashimi, Thai foods with curry and coconut. We also recommend pairing with fruit salads, creamy cheeses, heirloom tomatoes and a mixed green salad with goat cheese, Scallops and Roasted red snapper with coconut-ginger sauce.