



## 2017 VIOGNIER

**Gold Medal 2018 *91 points***  
**North of the Gate Wine Competition**

**Silver Medal 2018 Orange County Wine Competition**

We have been making Viognier for nearly two decades. Bill loves the body and flavors of this Rhone white wine varietal – and prefers to make it in a crisp European style.

Our Viognier is crisp, dry and full bodied with a lingering finish of ripe fruit. The wine was fermented in stainless steel with no oak contact which we believe produces the cleanest expression of the grape. Bill leaves the wine on lees for a short time in order to achieve a slightly creamy mouthfeel. The color is pale straw with highlights of green. Floral notes of honeysuckle and jasmine are accompanied by notes of citrus flowers and white peach. The flavor of white peach is present again on the palate accompanied by melon and lychee. The round smooth body of the wine is accented by crisp acidity and a clean finish.

Appellation:	Sonoma County	Alcohol:	14.3%
% Malolactic:	0	Res Sugar(g/100ml):	.02
TA (g/100 ml):	.63	Brix at Harvest:	23.9
pH:	3.36	Production:	170 cases

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