



2004 VIOGNIER

This is our third vintage from the same vineyard in Lodi. Although we are Sonoma County based, the warmth of the growing conditions there are closer to the climatic conditions of the Southern Rhone Valley in France – the source of this ancient varietal. This is the Geneva clone of Viognier which imparts less floral aroma and more flavors of spring stone fruit to the wine. The wine was fermented in stainless steel to retain the purity of the fruit.

The wine is rich yellow in hue with green highlights. Aromas of peaches with a hint of honeysuckle play on a lush quality of very ripe fruit. The wine has flavors of cantaloupe and toasted almonds with a light spiciness. Balanced acidity and minerality give the wine a rich, full mouth feel.

Varietal:	100% Viognier	Alcohol:	13.5%
% Malolactic:	0	Appellation:	Lodi
TA (g/100 ml):	.60	Brix at Harvest:	25.0
pH:	3.60	Residual Sugar:	.02
Winemaker:	Bill Arbios	Production:	145 cases

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