



2006 VIOGNIER

California State Fair 2007 Silver Medal

This is our fifth vintage from the same vineyard in Lodi. Although we are a Sonoma County winery, the warmth of the growing conditions there are closer to the climatic conditions of the Southern Rhone Valley in France. Bill feels the Viognier grapes need more heat than we can get in Sonoma County to fully develop their varietal characteristics. He selected the Geneva clone of Viognier which imparts less floral aroma and more flavors of peaches and apricot to the wine. The wine was fermented in stainless steel to retain the purest expression of the grapes.

The wine is light straw in color with hints of green. Aromas of peaches, guavas, tropical fruit and a hint of honeysuckle perfume the nose. Flavors of pears are accentuated by a lingering taste of strawberry and stone fruits. The wine has crisp, bright acidity, rich body and a dry finish.

Varietal:	100% Viognier	Alcohol:	13.8%
% Malolactic:	0	Appellation:	Lodi
TA (g/100 ml):	.66	Brix at Harvest:	24.4
pH:	3.52	Residual Sugar:	0.2%
Winemaker:	Bill Arbios	Production:	800 cases

Arbios Cellars, 561 Mission Boulevard, Santa Rosa, CA 95409
(707) 539-5641 phone (707) 539-5642 fax
www.ArbiosCellars.com www.PraxisCellars.com