



2005 VIOGNIER

*San Diego International Wine Competition
Bronze Medal 2006*

*Finger Lakes International Wine Competition
Bronze Medal 2006*

This is our fourth 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. Bill feels the Viognier grapes need more heat than we can get in Sonoma County to fully develop their varietal characteristics. This is 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 purity of the fruit.

Medium yellow in color with hints of green, the wine has aromas of honeysuckle and citrus with a twist of spice. Flavors of honeydew melon and apples are accentuated by a lingering aftertaste of nectarines. The wine has crisp acidity and mouth filling texture.

Varietal:	100% Viognier	Alcohol:	14.6%
% Malolactic:	0	Appellation:	Lodi
TA (g/100 ml):	.60	Brix at Harvest:	25.0
pH:	3.60	Residual Sugar:	.02
Winemaker:	Bill Arbios	Production:	1250 cases

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