



2014 VIOGNIER

Silver Medal 2016 Orange County & San Francisco Chronicle Wine Competitions

We have been making Viognier for more than a decade. Bill loves the body and flavors of this white wine varietal – and prefers to make it in a European style.

Our Viognier is crisp, dry and full bodied with a lingering finish of ripe fruit. To retain the purest expression of the grapes, the wine was fermented in stainless steel with no oak contact. Bill leaves the wine on lees for two months to achieve a slightly creamy mouthfeel. The color is pale straw with hints of green. Light, fragrant floral notes rise from the glass followed by citrus flowers and gardenia. Rich flavors of melon, lychee and guava are present immediately, while white stone fruit is more apparent on the palate as the wine opens. 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):	.56	Brix at Harvest:	23.9
pH:	3.67	Production:	215 cases

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