

Kestrel

VINTNERS

2013 Viognier



Clean and fresh with aromas and flavors of apple, pear, citrus, mango, guava and caramelized sugar

Vinification:

The Viognier was hand-picked and whole cluster pressed. The juice was chilled for several days before being racked off its lees. Next it was fermented at 53 degrees until nearly dry. By fermenting in stainless steel at very cool temperatures we were able to preserve the natural fruit characteristics of the Viognier grape. We also went to great pains in the vineyard to grow the grapes with only dappled light. Too much sun on Viognier's delicate skin can cause bitterness.

The Wine:

The color is almost clear with a hint of yellow. The aromas are clean and fresh with overtones of leachy, apple, pear, citrus, mango, guava and caramelized sugar. The flavors echo the aromas. The body is full and rich, which is balanced by the tropical fruit flavors and sturdy acidity.

Food Pairings:

Simply prepared dishes such as; sautéed seafood or chicken seasoned with fresh fragrant herbs, like tarragon or basil.

Blend: 100% Viognier

Vineyard Source: 100% Kestrel View Estate Vineyard

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

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