

2014 VIOGNIER

FALCON SERIES



WASHINGTON STATE
YAKIMA VALLEY
ALCOHOL 13.9% BY VOLUME

Notes from the Winemaker:

The color is almost clear. The aromas are clean and fresh with overtones of leachy, apple, pear, citrus, and golden marshmallow. The flavors echo the aromas. The body is light and elegant, with flavors that dance across your tongue.

The Viognier was hand-picked and whole cluster pressed, from our own Kestrel View Estate Vineyards. The juice was chilled for several days before being racked off its lees. Next it was fermented at 54 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.

Tasting Notes:

“Clean and fresh with overtones of leachy, apple, pear, citrus, and golden marshmallow. The body is light and elegant, with flavors that dance across your tongue.”

-Flint Nelson, Winemaker

Food Pairing	Vineyard	Blend	Case Production	Price
Sautéed seafood Chicken seasoned with herbs	100% Kestrel View Estate Vineyard	100% Viognier	589 Cases	\$17 per bottle