

2015 ESTATE VIOGNIER

FALCON SERIES



Notes from the Winemaker

The 2015 growing season was very warm in Washington. Luckily it was our second consecutive hot harvest and we were well prepared for what the weather threw at us. We started off by letting the vines carry a little more fruit than normal to help slow the ripening process. We also looked very carefully at our watering practices and made sure not to over stress the vines during the hot summer. Once the grapes were ripe the Viognier was handpicked and whole cluster pressed. The juice was cold settled for several days before being racked off its lees. Next it was fermented at a cold 56 degrees until dry. Fermenting in stainless steel at very cool temperatures helps preserve the natural fruit characteristics of the grape. After fermentation was complete the wine was left to age on its lees for a few months before being racked, filtered and bottled.

Fun Stuff

The color is light straw with a hint of yellow. The aromas are clean and fresh with overtones of lychee, apple, pear, citrus, flowers and rose water. The flavors echo the aromas, bright fruit with a touch or restraint, not over the top but definitely noticeable. A touch of sweetness is noticeable at first but the high acidity cuts through the viscosity and makes the wine nice and crisp. The body is light to medium but has some richness to it. A nice long finish is accented by the crisp acidity which helps make this a refreshing wine.

Tasting Notes:

Aromas are clean and fresh with overtones of lychee, apple, pear, citrus, flowers and rose water. The flavors echo the aromas, bright fruit with a touch or restraint, not over the top but definitely noticeable.

Food Pairing	Vineyard	Blend	Case Production	Technical
Sautéed seafood Chicken seasoned with herbs	100% Kestrel View Estate Vineyard	100% Viognier	554 Cases	Alc. 12% pH: 3.13 TA: 7.8 g/l RS: 1.5%

MANGO CAPRESE SALAD

PAIR WITH FALCON SERIES 2015 VIOGNIER



INGREDIENTS

- 3 Large, ripe mangos, peeled, pitted and sliced
- 8 Ounces fresh mozzarella cheese sliced
- 3 Tablespoons freshly squeezed lemon juice
- 3 Tablespoons extra virgin olive oil
- Sea salt and freshly ground pepper to taste
- Snipped fresh basil
- Crusty toasted baguette slices

INSTRUCTIONS

Place sliced mango on a platter, alternating with slices of mozzarella. Drizzle with lemon juice and oil and season with salt and pepper. Sprinkle with basil and serve with baguette slices.

NUTRITION

169 calories (52% calories from fat), 10 g total fat, 18 mg cholesterol, 177 mg sodium, 15 g carbohydrates, 1 g fiber, 3 g protein