

2016 VIOGNIER

FALCON SERIES



VINIFICATION:

The 2016 growing season was hotter than 2015 - which set heat records - causing veraison, the onset of ripening, to occur earlier in the year. Just before harvest our vineyard got a break of mild weather that allowed more time for the fruit to mature on the vine and increased the natural flavors. Once the Viognier reached prime ripeness it was handpicked and whole cluster pressed. Next, it was fermented at 56^{oF} in stainless steel until dry to preserve the natural fruit characteristics of the grape. The complete wine was left to age on its lees, the left over yeast cells, for a few months before being racked, filtered, and bottled.

WINEMAKER'S NOTES:

Our Viognier is Estate grown and portrays the bright and complex beauty of our vineyard's high quality fruit. The grape's natural color was neatly preserved in the wine, showing as a pale straw. Aromas of pear, banana and thyme leap from the glass with a bouquet that hints at cool Summer rain. Your palate will be greeted by honeydew, citrus, and stone fruit sap. The finish is of rhubarb. This wine is elegant, enjoyable, and perfect for the coming Summer.

YOUR TASTING NOTES:

Aromas of pear, banana and thyme leap from the glass with a bouquet that hints at cool Summer rain

SUGAR PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
.56% residual sugar, off dry	100% Kestrel View Estates	100% Viognier	ALC. 13.1% pH: 3.26 TA: 6.2	1363

RED CURRY-PEANUT GLAZED CHICKEN

PAIR WITH 2016 FALCON SERIES VIOGNIER

INGREDIENTS:

- 1 large mango, peeled and cut into 2-inch squares, about 1/4 inch thick
- 1 1/2 pounds skinless, boneless chicken thighs, cut into 1-inch pieces
- 1 1/2 cups Red Curry-Peanut Sauce
- Salt and freshly ground pepper
- Vegetable oil, for brushing
- Lime wedges, for serving



PREPARATION:

- Light a grill.
- In a bowl, toss the mango with the chicken and 3 tablespoons of the peanut sauce. Season lightly with salt and pepper.
- Loosely thread the mango and chicken onto 8 skewers, alternating the pieces.
- Brush the skewers with oil and grill over high heat, turning occasionally, until the chicken is lightly charred in spots and nearly cooked through, 8 to 10 minutes.
- Brush 2 tablespoons of the peanut sauce on the skewers and grill, turning, until lightly browned, about 2 minutes. If the sauce becomes too thick to brush, thin it slightly with water.
- Serve the chicken-and-mango skewers with lime wedges and pass the remaining peanut sauce at the table.