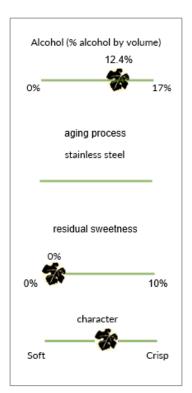


WINEMAKER NOTES

Viognier (Vee-own-yay) is a white grape that has its origins in the Rhone region of France. It is gaining in popularity all over the world. It tends to have a fuller body similar to a Chardonnay, but with a more floral characteristic in the aroma. It does well in Texas because it tends to require a warmer growing region. This makes it particularly suited to the Texas High Plains.

TASTING NOTES

A light golden color clings to the glass as this Viognier is swirled. It opens up with aromas of golden apples, light magnolia, and a soft minerality akin to wet slate. Full bodied, this wine clings to the mouth with flavors of ripe honeydew, spiced pear, and watermelon rind. It finishes with a bright lemony zest and white peppercorn.



TECHNICAL NOTES

Varietals & Vineyards:

95% Viognier from Bingham Family Vineyards Meadow, TX 5% Viognier from Diamante Doble Vineyards Tokio, TX

Harvest Date:

August 20, 2021 August 17, 2021 Average brix: 22.5

Aging:

100% Stainless steel Bottled March 10, 2022

Food Pairing

Pair with warm brie and bacon spinach dip, sausage-stuffed mushrooms, pesto and prawn pasta salad, classic chicken pot pie, or white chocolate lemon tart.