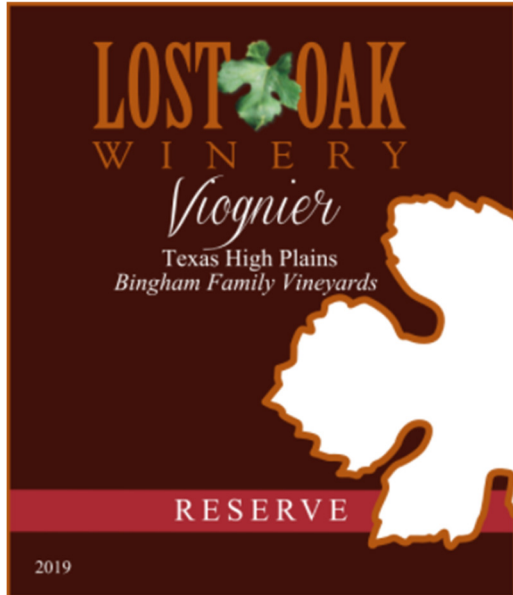


Viognier Reserve 2019

WINEMAKER NOTES

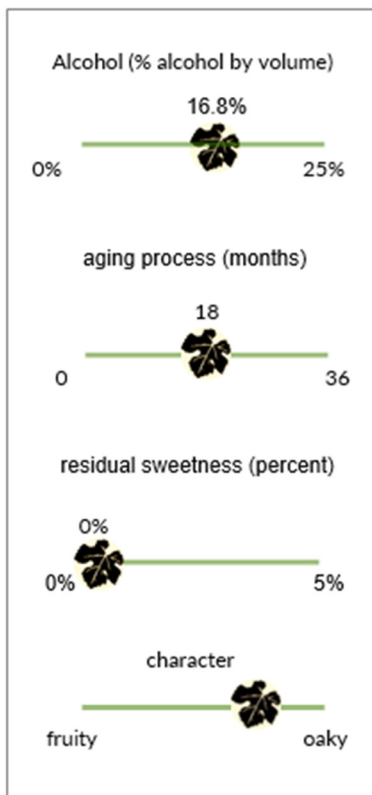


Viognier (Vee-own-yay) is a white grape that has its origins in the Rhone region of France. It is gaining in popularity all over the world. It tends to have a fuller body similar to a Chardonnay but with more floral characteristic in the aroma. It does well in Texas because it tends to require a warmer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

TASTING NOTES

Thanks to the barrel aging of this wine, it has a more golden hue but still manages to be bright and friendly. It opens up with aromas of honey, over ripe golden apples, and vanilla. With a mouth feel that is creamy and velvety this Viognier is an explosion of tropical flavors and a hint of spiced pear. The finish is delicate and lasting, turning into flavors of clover honey, clove, nutmeg, and vanilla.

TECHNICAL NOTES



Varietals & Vineyards:

100% Viognier from Bingham Family Vineyards Meadow, TX

Harvest Date:

August 21, 2019
26.5 Brix

Aging:

18 Months in French Oak
Bottled July 11, 2021

Food Pairing

Pair with smoked sausages and cheeses, baked brie with pear jam, shrimp fettuccine alfredo, grilled brussels sprouts with parmesan cheese, or lavender cream brulé.