

VIANSA SONOMA

2013 SONOMA VALLEY CHARDONNAY RESERVE SERIES

This Chardonnay takes its rich creaminess from malolactic fermentation and oak aging.

At Viansa Sonoma, we're inspired by the easy way of life in Sonoma County. We craft our wines to be shared around a table of fresh food with family and friends. Our Viansa Reserve tier offers varietal favorites sourced from carefully selected Sonoma Valley vineyards where each wine takes on it's finest expression.

VINTAGE & VINEYARD

The cool, misty mornings in our hillside Chardonnay vineyard develop bright fruit character of baked pineapple and balanced natural acidity in grapes. The weather during 2013 cooperated perfectly, with steady temperatures from the onset of the growing season, allowing for a long, slow, even ripening period for the grapes.

TASTING NOTES

Ripe Golden Delicious apple and yellow pear distinguish frame the nose of our Chardonnay. Opening with flavors of fresh apple pie and grilled peach followed by notes of pineapple, toasted vanilla and crème brûlée. The finish lingers with toasty oak characteristics from barrel fermentation (including 100% malolactic fermentation) in 75% new French oak.

PERFECT PAIRINGS

Enjoy with Dungeoness or Stone crab, whole lobster, lobster bisque, or grilled tuna steaks. This wine elevates any evening meal to a special occasion.

WINE FACTS

VINTAGE:
2013

BOTTLING DATE:
October 7th, 2014

VARIETAL:
Chardonnay

APPELLATION:
Sonoma Valley

ALCOHOL:
15.0%

OPTIMUM DRINKING:
Now - 2018

RESIDUAL SUGAR:
.2 g/L

PRICE:
\$30