

VIANSA SONOMA

2015 SONOMA COUNTY GEWURTZTRAMINER CLASSIC SERIES

Off-dry with striking aromatics, this is your go-to wine for spicy fare and sunlit sipping.

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 Classic tier showcases the kind of varietal favorites and specialty blends Sonoma County is famous for, like this aromatic and complex Gewurtztraminer.

VINTAGE & VINEYARD

The dry, warmer winter caused our Sonoma vineyards to have early bud break and the cool Spring weather contributed to smaller than usual berries. The warm temperatures in August and September created a hot, dry and rapidly ripening growing season. These growing conditions caused it to be a lighter harvest with smaller yields, but with intense flavors and balanced acid and tannin structure.

TASTING NOTES

Aromatics of Lychee, rose petal, white flowers dominate the nose. The acidity is bright, with lingering hints of citrus and minerality. A slightly off-dry pallet gives this wine a nice viscosity with a lasting finish. This is the perfect wine to sip on the Viansa Sonoma Terrace or on your own patio at home.

PERFECT PAIRINGS

An ideal match for spicy food, we suggest you pair our Gewurtztraminer with dishes like yellow curry, spicy tuna roll, Pad Thai or papaya salad. Due to the complex nature of this special white wine, try it also with decadent fare like smoked and Gruyère cheese sandwiches or grilled artichokes with pepper ailoli.

WINE FACTS

VINTAGE:
2015

BOTTLING DATE:
March 8, 2016

VARIETAL:
Gewurtztraminer

COMPOSITION:
75% Gewurtztraminer, 25% Arneis

APPELLATION:
Sonoma County

ALCOHOL:
13.9%

OPTIMUM DRINKING:
Now - 2021

TA:
.68 g/L

PH:
3.02

RESIDUAL SUGAR:
6.5 g/L

PRICE:
\$22