

#23244

2017 Viognier, California

PLATINUM SERIES

This aromatic, full-bodied white wine is delightfully complex with notes of apple blossoms, toasted almonds, honeyed sugar and Asian pear. The mid palate is rich-textured, with pineapple and peach flavors that entice with each sip and linger in the finish. This Viognier spent no time with Oak aging.

Vintage: 2017 Alcohol: 12.0%

Varietal: 80% Viognier, 10% pH: 3.4

Chenin Blanc, 8% Sauvignon Residual Sugar: 8.5 g/L

Blanc, 2% Muscat Appellation: California

Windsor Recommends



Enjoy chilled alongside a spicy fare like Thai curry or Vietnamese inspired dishes. Also makes a wonderful companion for social occasions served as an aperitif. Pairs easily with cheeses like Stilton, Chèvre or fresh Burratta with a board of accoutrements like pistachios, honey, salami & dried apricot.

California's 2017 vintage began with a warmer and milder season. Over the summer, wine country saw beautiful warm days with many cool foggy evenings. June and July were experiencing extended heat spikes and long duration heat events. One of the defining climatic elements to the 2017 harvest across Sonoma County, however, was the warmer than normal August.