

2016 LEVEL 700 VIOGNIER SONOMA VALLEY

Tasting Notes:

This Viognier is sleek, focused and fresh! On the nose, the wine has notes of orange blossom and passion fruit. After a few swirls in the glass that classic honeysuckle aroma shows up. Tasting the wine, the orange blossom in the nose turns a bit more towards candied orange peel on the palate. The acid in this wine is very apparent and well integrated and allows the flavors to linger long after the sip.

Vineyard:

Vineyard: Soloman Vineyard Appellation: Sonoma Valley

Clones: #1 Planted: 2003

Vineyard site: Alluvial Fan rock

Winemaking:

Harvest Brix: 23.0 Alcohol: 13.8% ABV Yeast: Indigenous

No Further amendments

Ferment: Pressed 100% whole cluster, to 60 gallon neutral barrels. Fermented and aged

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