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# 2007 Viognier

## Winemaker Notes

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### 2007 VIOGNIER

Viognier (Vee-ohn-yea) is the grape that makes the rarest wine in France. It is exceptionally fragrant with flavors rich enough to match any meal from prawns to pepper steak.

**Made with Organically Grown Grapes.**

GROWN, PRODUCED & BOTTLED BY  
SOBON ESTATE, PLYMOUTH, CA  
CERTIFIED ORGANIC BY: CCOF  
www.sobonestate.com

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES 0 88338 33920 7



### DESCRIPTION

This may be our best Viognier yet. Our Estate Vineyards are now fully mature. The vines are not irrigated, and produce a small crop of intensely flavored grapes. The wine has a very alluring aroma, reminiscent of fresh Sierra meadow flowers, with a hint of peach and honeysuckle. The flavors are rich and spicy – full bodied and richly textured with a long, lingering finish.

### FOOD PAIRING

This will compliment a variety of foods from seafood to pepper steak.

### SPECIFICATIONS

80% Viognier  
18% Roussanne  
2% Marssanne

Barrel Fermented and *Sur Lie* aged in older French and American Oak

Residual Sugar: 0.5%  
Total Acid: 6.2 gm/l  
Alcohol: 14.6%

### BOTTLED DATE

March 7, 2008; 1,500 - 750 ml cases bottled

### RELEASE DATE

May 15, 2008