
2008 Viognier

Winemaker Notes

2008 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.

PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA

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

96% Viognier
4% Grenache Blanc

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

Residual Sugar: 0.4%
Total Acid: 6.1 gm/l
Alcohol: 14.1%

BOTTLED DATE

January 20, 2009 - 1,788 750ml cases bottled

RELEASE DATE

March 2, 2009