Viognier is a tough grape to turn into wine. It needs adequate ripeness to express its floral character, which often is accompanied by high alcohol from higher sugar levels. Delicately floral, it expands on the palate without being heavy or hot. Enlivening acidity amplifies the finish and keeps it refreshing throughout the meal. It’s a great choice as a stand-alone aperitif or to accompany sushi or spicy Asian fare.” M.A. 2/6/18

The unique conditions found in Lake County (volcanic soils, high elevation, warm days and cool nights) make it a great place to grow Viognier. We only age this wine for 4 months in barrel to preserve the beautiful aromatics this varietal is known for. Viognier pairs well with lobster, crab, and shrimp, and is especially delicious with spiced dishes; such as a Moroccan tagine, Indian curries, or Pad Thai.