



**2018 STEELE  
VIOGNIER**

“You’ve got to love a Viognier that avoids opposite ends of the ripeness scale and lands perfectly in the center, where bright fruit gets tempered with racy acidity and lets all the floral, stone fruit and citrus goodness speak clearly, without over-manipulation and undue oak influence. I could drink this all day.” R.C. 1/20  
winereviewonline.com



**2018 STEELE  
VIOGNIER**

“You’ve got to love a Viognier that avoids opposite ends of the ripeness scale and lands perfectly in the center, where bright fruit gets tempered with racy acidity and lets all the floral, stone fruit and citrus goodness speak clearly, without over-manipulation and undue oak influence. I could drink this all day.” R.C. 1/20  
winereviewonline.com



**2018 STEELE  
VIOGNIER**

“You’ve got to love a Viognier that avoids opposite ends of the ripeness scale and lands perfectly in the center, where bright fruit gets tempered with racy acidity and lets all the floral, stone fruit and citrus goodness speak clearly, without over-manipulation and undue oak influence. I could drink this all day.” R.C. 1/20  
winereviewonline.com



**2018 STEELE  
VIOGNIER**

“You’ve got to love a Viognier that avoids opposite ends of the ripeness scale and lands perfectly in the center, where bright fruit gets tempered with racy acidity and lets all the floral, stone fruit and citrus goodness speak clearly, without over-manipulation and undue oak influence. I could drink this all day.” R.C. 1/20  
winereviewonline.com



**2018 STEELE  
VIOGNIER**

“You’ve got to love a Viognier that avoids opposite ends of the ripeness scale and lands perfectly in the center, where bright fruit gets tempered with racy acidity and lets all the floral, stone fruit and citrus goodness speak clearly, without over-manipulation and undue oak influence. I could drink this all day.” R.C. 1/20  
winereviewonline.com



**2018 STEELE  
VIOGNIER**

“You’ve got to love a Viognier that avoids opposite ends of the ripeness scale and lands perfectly in the center, where bright fruit gets tempered with racy acidity and lets all the floral, stone fruit and citrus goodness speak clearly, without over-manipulation and undue oak influence. I could drink this all day.” R.C. 1/20  
winereviewonline.com