



2015 Viognier

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.



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