



Varietal Composition

100% Viognier

Appellation | Sub-Appellation | Vineyard

Lodi | Mokelumne River | Acquiesce Estate

Sustainable Farming Certification

LODI RULES

Alc	13.5%	pH	3.62
		RS	0.0%

Harvested Bottled Produced

Aug 2019 | March 2020 | 300 cases

2019 Viognier

Profile

Richly perfumed ripe stone fruits and May blossoms bring tangerine and lemon grass flavors that grip the mid palate and balanced with a dash of white pepper and a lingering highly integrated acidity.

Vineyard

Harvested in the Mokelumne River AVA of the Lodi Appellation, our grape clones are Tablas Creek cuttings from the famous French Château de Beaucastel Winery in the Châteauneuf-du-Pape region. Our climate is very similar to that of the Southern Rhône with cool nighttime breezes from the Mokelumne River nearby giving our grapes their ripe, fruity flavors with excellent balance.

Winemaking

All of our grapes are hand-picked and immediately pressed as whole clusters to capture the fresh, flavorful Viognier character. The grapes were harvested in the early morning to keep acidity at its highest, providing the vibrancy in the wine. The juice is then cool fermented in temperature controlled stainless steel tanks to highlight the pure fruit expressions.

Pairing

Pairs well with arugula, asparagus, goat cheeses, Asian dishes, citrus salads, A big hit paired with Lamb Tagine at a recent winemaker dinner.

Retail USD

26 / bottle (750 mL)