

COLLECTOR'S WHITE



Appellation: California

Produced: 146 Cases

Viognier is a grape often used in blending but not often bottled on its own due, in part, to the varietal's low acreage planted in California. When you do find one of these hidden gems, it is hard not to be attracted to its enticing, perfumed nose. A slight swirl of the glass reveals the lush aroma of banana and tropical flowers.

The 2006 Viognier wine was cellared in French oak, one-third of which was new oak, to capitalize on its subtle, refreshing palate. The mouth-feel is lush and round, finishing with a crisp acidity to balance the richness.

Typically, we only use Viognier as one component of our Liage blend, but I felt that this wine had to be shown on its own. Enjoy the 2006 California Viognier as an aperitif while relaxing on the patio, or as a wonderful pairing with food infused with ginger. From a carrot-ginger soup to Chinese takeout, this Viognier is a perfect match.