

SEVEN HILLS

VIOGNIER



Columbia Valley
2010

ALCOHOL 14.2% BY VOLUME

VIOGNIER 2010 / Columbia Valley

Vineyards: 80% Talcott; 20% Clifton
Columbia Valley

Grapes: 100% Viognier

Vintage Season: Cool, late ripening, low crop

Vinification: New French barrel fermentation

Time in Cellar: Bottled March 2011

Aroma: Orange peel, baking spice, floral

Taste: Round, luscious, warm fruit finish

Alcohol: 14.2%

Lot size: 970 cases

WINEMAKER'S NOTES

Brilliant lemon-gold color. Orange peel, orange blossom, quince, light mango and baking spice, honey in the nose. Sweet peachy orange laid over round, luscious mouth feel with a light edge of brightness. Finishes with lengthy peach-vanillin tones and a warm persistence. Reminiscent of your favorite Creamsicle experience in childhood.

Serve at cellar temperatures for best flavor and texture profile, and drink within two years of release. This wine pairs beautifully with asparagus risotto, orange or peach glazed roast duck, or a lovely warm summer afternoon.

Casey McClellan / Winemaker

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