

ANNA'S ESTATE VINEYARD

ADELAIDA

VIOGNIER

ADELAIDA DISTRICT - PASO ROBLES

2015

AROMA	Peach stone fruit, jasmine and crushed sea shells
FLAVOR	Citrus zest, lemon verbena, white peach, and tangerine - bright and racy
FOOD PAIRINGS	Thai chicken salad and slow roasted pork tenderloin
VINEYARD DETAILS	Anna's Estate Vineyard 1595 - 1935 feet Calcareous Limestone Soil

Adelaida's distinct family-owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400 - 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Viognier (vee own yay), a celebrated white Rhone variety, has literally caught "lightning in a bottle" as evidenced by its rapid growth in California. Beloved for its heady aromatic intensity and rich extract and viscosity it thrives on sparse, well drained soils and is well suited to our low yielding indigenous limestone.

This classic Viognier highlights the fresh limestone soils at its feet. Bright and racy with delicious aromas of stone fruit and fresh white jasmine. Some bright orange citrus aromas and flavors complement the silky richness melding into crushed shell mineral notes. Drink through 2018



VARIETALS	Viognier 100%	COOPERAGE	Aged 9 months in French oak (20% new)
ALCOHOL	15.8%	RELEASE	October 2016
CASES	284	RETAIL	\$35.00
