

# 2019 COLORADO VIOGNIER



**Harvest Date**  
September 2019

**Alcohol**  
13.9%

**Brix at Harvest**  
24.0

**Total Acidity**  
.65/100ml

**Final PH**  
3.60

**Residual Sugar**  
0

**Composition**  
100% Viognier

**Release Date**  
9/28/20

283 cases produced  
**\$22**

## **Vineyards**

Colorado Vineyard Specialists,  
Palisade, Colorado

## **Fermentation and Aging**

Cold stainless-steel fermentation

## **Winemaker Notes**

Stainless steel fermented to preserve the varietal stone, floral, and tropical fruit characteristics of the Viognier grape. Lemon zest, peach pit, and honeydew in the nose and on the palate with a crisp finish

## **Food Pairing**

Great with chicken, seafood, cheeses and fruits and light appetizers.

## **Best Food Pairing**

Chicken Oscar

