



CONGRESS SPRINGS 2008 VIOGNIER LODI

STATISTICS:

<i>Appellation:</i>	<i>Lodi</i>	<i>T.A.</i>	<i>5.35 g/L</i>
<i>Alcohol:</i>	<i>13.8%</i>	<i>pH:</i>	<i>3.32</i>
<i>Glucose/Fructose:</i>	<i>3.48 g/L</i>	<i>Winemaker:</i>	<i>Daniel Gehrs</i>
<i>Aging:</i>	<i>6 months stainless steel</i>	<i>UPC Code:</i>	<i>0 81054 70432 8</i>
<i>Blend:</i>	<i>89% Viognier, 10% Riesling, 1% Muscat Blanc</i>	<i>Release Date:</i>	<i>May 2009</i>

WINEMAKER NOTES:

"This Viognier has a lovely, pale green straw color befitting its youthful age and in fact is a wine best consumed in the flower of its youth. The aroma suggests flowers, honey clover and Chinese lychee. The fruit flavors are woven of ripe apple, pineapple and a hint of tangerine. The palate is nicely rounded and supple with a finish of clean acidity."

Daniel Gehrs, Winemaker

SUGGESTED FOOD PAIRINGS:

"Congress Springs Viognier is a super companion with Thai, Vietnamese and other Asian foods as well as popular, traditional chicken and fish entrees. With its smooth, fruity character Viognier is also a great sipping wine served chilled whenever a dry white wine is called for."

Daniel Gehrs, Winemaker

AWARDS: