



VIOGNIER

2016 Grand Valley AVA, Colorado

Talon Winery **VIOGNIER** is aromatic, crisp and delicious. Its tropical bouquet of mango and pineapple give way to expansive citrus flavors. This is a well-balanced, medium dry wine that pairs well with poultry, seafood, and light appetizers. Serve chilled and enjoy with family and friends.

BLEND/COMPOSITION

100% Viognier

FERMENTATION/AGING

No malolactic fermentation
Un-oaked, no barrel aging

WINEMAKER'S NOTES

Viognier is one of our favorite wines to make. Generally co-fermented along with Syrah in France, it also makes a striking stand-alone varietal. Viognier is known for strong tropical fruit aromas, especially when it is harvested very ripe. Our 2016 vintage was fermented with a hybrid yeast strain that accentuated the aromatic profile. This year's harvest brought us beautiful Viognier grapes with notably higher total acidity. We complemented this acidity by leaving a touch of sweetness, giving this wine improved balance with more complexity than the previous vintage.

TECHNICAL DATA

Titrateable Acidity at Bottling	7.35g/L
pH at Bottling	3.4
Residual Sugar	1.0%
Alcohol	13.4%