



VIOGNIER

2015 Grand Valley AVA, Colorado

Talon Winery **VIOGNIER** is a delicious, rich and aromatic wine. Look for notes of pineapple and pear in the vibrant, tropical nose. Its full-bodied flavor is balanced with hints of citrus and star fruit. Enjoy it chilled with poultry, seafood or light appetizers.

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 wine was fermented with a hybrid yeast strain that accentuated the aromatic profile. In addition to the superb nose, this Viognier is crisp and well rounded, making it excellent for pairings or on its own.

TECHNICAL DATA

Titratable Acidity at Bottling.....	5.3g/L
pH at Bottling	3.4
Residual Sugar	2.0%
Alcohol	13.6%