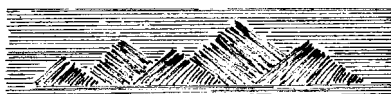


Spann Vineyards



Viognier, North Coast 2016 “Two Barrels”

<i>Blend:</i>	100% viognier
<i>Alcohol:</i>	14.2%
<i>Fermentation:</i>	This wine was whole cluster pressed, then fermented in a temperature controlled stainless steel tank.
<i>Aging:</i>	Aged in neutral French oak barrels for six months, then in bottle for three months prior to release.
<i>Production:</i>	50 cases
<i>pH:</i>	3.73
<i>Total Acidity:</i>	5.4
<i>Residual Sugar:</i>	.02% (not perceptible)
<i>Winemaker:</i>	Betsy Spann

Winemakers Notes:

The grapes reached full ripeness while retaining firm acidity to create this nicely balanced, richly textured wine. Stainless steel fermentation helps retain the beautiful fresh peach and apricot aroma and taste of this grape. Aging in neutral barrels that have no oak flavor to impart matures the wine without overshadowing these wonderful aromas and flavors with the overpowering oak influence that new barrels would give.

Food Pairings:

Great with any white-flesh seafood, or fowl, the rich fruity flavors of this wine can also tame spicy dishes and ones that incorporate green vegetables or curry.