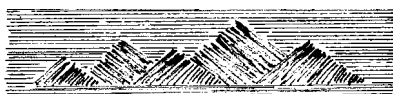


Spann Vineyards



Yin-Yang, California 2017

<i>Blend:</i>	55% chardonnay and 45% viognier
<i>Source:</i>	The chardonnay came from the cool-climate Redwood Valley of Mendocino County while the viognier was sourced from Dry Creek Valley in the northern part of Sonoma County.
<i>Alcohol:</i>	14.2%
<i>Fermentation:</i>	This wine was whole cluster pressed, then fermented in three to six-year-old French oak barrels.
<i>Aging:</i>	Aged in three to six-year-old French oak barrels for five months, then in bottle for three months prior to release.
<i>Production:</i>	144 cases
<i>pH:</i>	3.5
<i>Total Acidity:</i>	5.7
<i>Residual Sugar:</i>	.02% (not perceptible)
<i>Winemaker:</i>	Betsy Spann

Winemakers Notes:

Viognier has voluptuous aromas and flavors of dried apricots and peaches plus a round, rich mouth-feel and Chardonnay adds crisp acidity to make this well balanced, food-friendly blend. Both varietals were barrel fermented and aged for five months in older French oak barrels to enhance the mouth feel.

Food Pairings:

This can handle foods that are often difficult to pair with wine, like spicy dishes, vegetables or ones that incorporate vegetables such as Asian stir-frys. It also works well with most seafood, shellfish, chicken or turkey dishes and we especially recommend it with Thanksgiving dinner as it can handle all the myriad flavors on the table.

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