



KRISELLE
cellars

2016
Viognier

Tasting Notes

Alluring aromas of white peach, tangerine and rose petals transition into flavors of glazed pineapple, creamy mango and starfruit.

Sparkling visual clarity and rich character on the palate are hallmarks of our 2016 vintage. The wine is dry and fruit driven. Full bodied and refreshing, we hope you will enjoy the complexity of this wonderfully rich and thirst-quenching white wine. Superb food pairings with Viognier include roasted chicken, curry spiced dishes, poached salmon and grilled halibut.

Additional Facts

Appellation: Rogue Valley

Harvest Date: September 16, 2016

Tonnage: 6.1 tons

Brix at Harvest: 24.3

pH: 3.51

TA: 6.1 g/L

Alcohol: 14.4%

Varieties: 93% Viognier, 7% Marsanne

Fermentation: Stainless steel tank

Residual Sugar: 0.6%

Bottling Date: May 2, 2017

Production: 358 cases