



KRISELLE
cellars

2017
Viognier

Tasting Notes

Warm tropical fruit aromas of ripe mango, fresh pineapple and banana abound in Kriselle Cellars 2017 Viognier. This intriguing white wine provides layers of flavors on the palate such as marzipan and honeysuckle. Wonderfully rich, while still maintaining vitality in the glass, the 2017 Viognier exhibits harmony, balancing incredible fruit impact with an unexpectedly dry finish. The perfect wine to sip on its own, you will also find this Viognier delicious when paired with shellfish and seafood, grilled chicken, veal, and pork. Our 2017 Viognier is a wonderful compliment to the spicy and fruity flavors found in Asian and Caribbean cuisines.

Additional Facts

Appellation: Rogue Valley, Southern Oregon

Harvest Date: October 1, 2017

Tonnage: 7.0

Varieties: 91% Viognier, 9% Marsanne

Brix at Harvest: 23.5

pH: 3.40

TA: 7.0 g/L

Fermentation/Barrel Program: 100% Stainless Steel

Residual Sugar: 0.6%

Production: 430 cases