

VIOGNIER

SONOMA COUNTY

2022





NOTES OF PEACH,
HONEYSUCKLE AND
LAYERED FLORAL AROMAS,
THIS VIOGNIER OFFERS A
HARMONIOUS INTERPLAY
OF ROUNDED ACIDITY
AND BRIGHTNESS ON THE
PALATE. PAIR THIS WINE
WITH INDIAN DISHES,
ROASTED CHICKEN OR
POACHED SALMON.

ALC:	14.5%	
TA:	6.69	
pH:	3.51	
TS:	0.3	
CASES:244		







HEADHIGHWINES.COM





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