

JONES OF WASHINGTON

VIOGNIER 2017

In the glass our 2017 Viognier shines a deep straw yellow fading out to almost clear at the rim. If you've never experienced the nose of a Washington Viognier before, prepare yourself for seductive, high-toned combination of ripe fruit and floral aromas. Ripe peach and apricot nectar transition into green apple, Anjou pear, quince preserves, pink grapefruit and soft expressions of honeysuckle, orchard blossoms and baking spices. The palate is bright, yet rounded and textured; this is an inviting style that quickly coats your mouth and hits every taste bud. Ripe citrus and stone fruits are accompanied by powerful floral notes that dance into baking spices on the finish.

TASTING PROFILE

RS | ■□□□□

ACID | ■■□□□

TANNINS | □□□□□

ALCOHOL | ■■□□□

BODY | ■■□□□

TECHNICAL INFORMATION



UNITED STATES
WASHINGTON
WAHLUKE
SLOPE AVA



70% STAINLESS
STEEL / 30% NEW
HUNGARIAN OAK
FOR 30 DAYS
BEFORE BLENDING



UNIT 7
VINEYARD
SANDY LOAM ON
ALLIVUAL FAN



13.4% ABV
.58 TA
3.34 pH
.7% RS



100% VIOGNIER
493 CASES



CHARDONNAY/
VIOGNIER
GLASSWARE
DRINK NOW TO 2020
PAIR WITH CREAMY
CHEESES, ROASTED
CHICKEN & DRIED
APRICOTS

