

Viognier

“Viognier was always used as a blending grape, but its also a wonderful wine on its own.” – Stacy Miller, Wild Horse Winery and Vineyards

BACKGROUND

- White grape from the Rhône region of France.
- Known to have been cultivated in France since the 5th Century.
- Grown worldwide, especially France, California, Australia and South Africa.
- Produces wines that range from sweet to acidic.

AROMAS and FLAVORS

- Honeysuckle, flowers.
- Peach, apricot, nectarine.
- Tropical fruits, pear and apple.
- Crisp acidity with sweet aromas.

STYLES and BLENDS

- Sometimes aged in oak, but more often fermented only in stainless steel.
- In Rhône style wines, often blended with Roussanne and Marsanne.
- When produced in cool climates, more acidic with mineral flavors.
- When produced in warmer climates, sweeter with more fruit flavor.
- Growing in popularity throughout California.

SUGGESTED PAIRINGS

- Spicy dishes and Thai cuisine.
- Creamy seafood dishes, scallops, crab.
- Appetizers and salads.