

LE VIGNE WINERY

2017 APPELLATION SERIES

TASTING NOTES

2017 SAUVIGNON BLANC

Pineapple and lemongrass aromas cavort with subtle citrus flavors, with linen and lively green apple on the finish. Cleanly tart with luscious viscosity.

2017 VIOGNIER

Aromatics carrying white peach and jasmine with a hint of verbena waft from this medium-bodied viognier. Flavors of chamomile and candied ginger bestow bright and invigorating warmth, with cheerful marshmallow on the finish.

2017 CHARDONNAY

Bright pops of kiwi and tangerine precede aromas of toasted oak, with flavors plantain and green apple. Zesty and vibrant, to pair beautifully a variety of cuisine.

2017 "BARREL SELECT" CHARDONNAY

Vanilla and juicy passionfruit aromas open to flavors of Meyer lemon meringue over a wisp of macadamia. Sur lie aging for 10 months in Russian oak provides a lingering palate accentuated by cardamom spice and luscious butterscotch finish.

2017 ROSÉ

This rosé of 100% Syrah is fermented entirely in oak barrels and shines fuchsia with bluish hues at the rim. Luscious aromas of melon sherbet, Midori, and orange peel. Hints of white tea and cardamom unfurl with lively mouthfeel and prevailing spice over an impressively lush, enduring finish.