

VIOGNIER, SINGLE VINEYARD OAK KNOLL DISTRICT, 2018

"SASHIMI" BATCH #25

If you've been searching for a wine that can keep your nose curious and your palate thirsty, look no further. Uncork this bottle with caution and please sip slowly. We crafted so little of this viognier, you are holding a rare Napa Valley gem.

Malek Amrani

2018 VINTAGE

A winemaker's dream vintage. Consistent growing conditions and cooler temperatures allowed our viognier grapes to slowly and perfectly mature in 2018. Harvest started at dawn of September 20th and was over by sunrise.

VINEYARD (CALIFORNIA CERTIFIED ORGANIC FARMING)

Oak Knoll District is of a close proximity to the San Pablo Bay which moderates its micro-climate and keeps it cooler than most of the valley's vineyards. Clay soil with a high-water table, temperate climate and warm Californian sun allow our viognier grapes to gradually develop, producing an aromatic, complex and elegant gem.

TASTING NOTES

Seductive bouquet of aromas escapes from your glass and keeps you swirling it searching for clues... Peach, elderflower, kumquats, mango, honeysuckle to name a few.

This Vice Viognier on the palate is at first crisp, bright and tropical. Almond and vanilla flavors mark the creamy and lengthy finish.

- 100% Unfiltered Viognier
- 12 months of aging in French Oak barrels
- Sustainably grown fruit with minimal winemaking intervention
- Only 987 bottles made

