



ALBEMARLE VIOGNIER 2006
A Virginia Favorite Made in the Condrieu Style



Varietals

100 % Viognier

Produced

Kluge Estate Winery and Vineyard
Albemarle County, VA

Production

900 Cases

Winemaking Notes

Kluge Estate Winery and Vineyard's Viognier grapes grow in soil comprised of sandy clay with rocky, subsoil granite and basalt. Made in the *Condrieu* style, the grapes are hand-picked at full maturity (24 Brix), then sorted and de-stemmed to prepare for 24 hours of cold skin contact pre-fermentation. The grapes are then pressed, followed by fermentation. For 9 full months, the wine is aged *battonage sur lees* in 100% French oak barrels of varying ages from three different esteemed Burgundy cooperages.

Tasting Notes:

According to winemaker Charles Gendrot, Albemarle Viognier offers "...a beautiful sphere of pleasure with complex aromas and flavors to delight the senses, as well as floral and mature exotic fruits that are intoxicating on the nose and palate." A balance of ripe and dried apricots with notes of guava, lychee, and spicy flower perfumes blends with light smokiness, vanilla, and fresh tobacco from the French oak.

Pairing Recommendations:

Viognier pairs well with chèvre and other fresh cheeses, pasta dressed with oil or vegetable sauces, grilled vegetables, light salads, and even cold cuts. The wine shines equally well with delicate fish—such as sole, flounder and snapper—and shellfish, especially lobster, scallops, clams and oysters.