



ALBEMARLE VIOGNIER 2007
A Virginia Favorite Made in the Condrieu Style



Varietals

100 % Viognier

Produced

Kluge Estate Winery and Vineyard
Charlottesville, Albemarle County, VA

Production

426 Cases

Suggested Retail Price

\$22

Winemaking Notes

Kluge Estate Winery and Vineyard's Viognier grapes grow in soil comprised of sandy clay with rocky, subsoil granite and basalt. Grapes are hand-picked at full maturity, 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 on the lees in 100% French oak barrels of varying ages from three different esteemed Burgundy cooperages.

Tasting Notes:

This wine is fruit forward, bursting with honeysuckle, mango and tropical fruits with a background of subtle hints of vanilla, spice and roasted almonds.

Pairing Recommendations:

The acidity of this wine provides a fine backbone that holds up against a variety of spicy dishes. Also, Viognier pairs well with chèvre and other fresh cheeses, pasta dressed with oil or vegetable sauces, grilled vegetables, light salads, and even cold cuts and delicate fish.