



2007 'BOULES' VIOGNIER

100% Viognier

Appellation: France (50% Condrieu, 50% Seyssuel)

Production: 50 cases

Alcohol: 14%

Retail: \$40

Tasting Notes – The 2007 version of this wine has aromatics and flavors that are focused and truly minerally oriented. Dried apricots and dried peaches cling to this core of minerality while also showing hints of honey and beeswax.

Pair With - A Viognier with just the right amount of minerality to complement rich cheeses. White and green asparagus really pair well. Serve with chicken and a light pasta dish with shaved truffles. Fantastic with scallops or any other item with a hint of garlic thrown in.

“Condrieu is one of those magical places for Viognier, the perfect relationship between soil, sun and terrain lends to aromatics of peaches, apricots, honey and floral notes interlaced with a core of minerality. The wine from this region remains unctuous and fresh, without being weighed down by alcohol. California just can't quite seem to measure up, thereby spawning the idea of a Rhône Viognier blend.” – Jeff Cohn