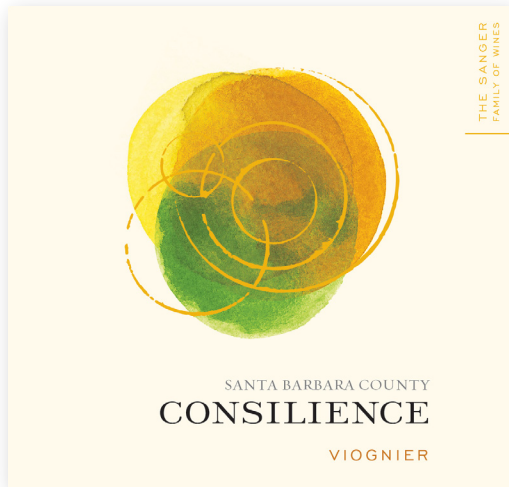


# CONSILIENCE

2 0 1 5

## VIOGNIER



### TASTING NOTES:

This wine offers fresh island scents with hints of cherry blossom. Hints of pineapple and melon mix with soft acidity for a refreshing and lingering finish. Pairs well with ceviche, garnished with cilantro and homemade tortilla chips or ahi tuna and a light pasta salad mixed with fresh peppers, onion and celery.

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**CASES PRODUCED:** 1162

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**BOTTLED:** August 2015

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**WINEMAKER:** Brett Escalera

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### TECHNICAL NOTES:

**AGING:**

10 months in older, neutral French oak barrels

**COMPOSITION:**

100% Camp 4 Vineyard Viognier

**ALC:** 14.5%

**pH:** 3.31

**TA:** 0.71 g/l

**RS:** 0.31 g/l

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THE  
**SANGER**  
FAMILY of WINES

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Consilience wines are designed to capture the essence of California's Central Coast. A part of The Sanger Family of Wines portfolio, Consilience wines are produced from Old World varietals traditionally grown in the Rhône Valley, Burgundy, and Bordeaux regions. Our fruit is sourced from some of the best and most exciting vineyards throughout Santa Barbara County, producing wines that are the ideal accompaniment to our fresh local cuisine. Consilience Wines can be found in select retailers and restaurants across the country, in our Los Olivos, California tasting room or online at [www.consiliencewines.com](http://www.consiliencewines.com).

**SANGERWINES.COM/TRADE**