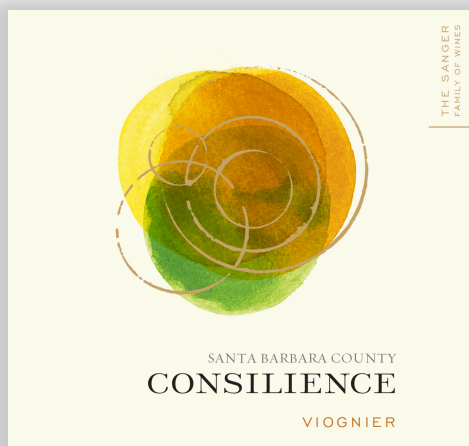


CONSILIENCE

2015

Viognier



TASTING NOTES:

Our 2015 Viognier has fresh island scents with hints of honey, lemon, and pineapple that wash over your senses as soon as you open a bottle. An underlying richness with balanced acidity makes this the perfect wine to pair with shrimp alfredo, or a spicy Pad Thai.

CASES PRODUCED: 57

BOTTLED: August 2017

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

22 months in older, neutral French oak barrels

COMPOSITION:

75% Brick Barn Vineyard Viognier
18% Estelle Vineyard Viognier
7% Estelle Vineyard Grenache Blanc

ALC: 14.1%

pH: 3.50

TA: 0.64 g/l

RS: 0.099%

THE
SANGER
FAMILY of WINES

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.

SANGERWINES.COM/TRADE