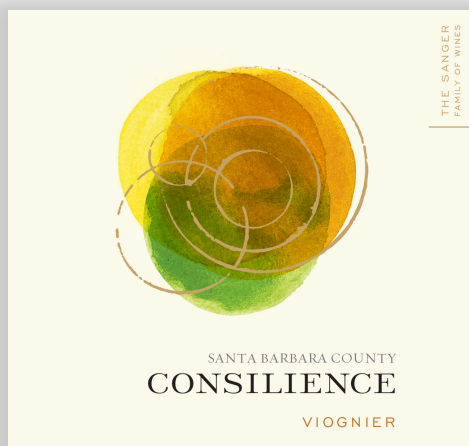


CONSILIENCE

2016

Viognier



TASTING NOTES:

Our 2016 Viognier has fresh island scents with hints of peaches and pineapple that wash over your senses as soon as you open a bottle. This Viognier is crisp and light which makes this the perfect wine to pair with shrimp alfredo, or a spicy Pad Thai.

CASES PRODUCED: 103

BOTTLED: June 2018

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

19 months in older, neutral French oak barrels

COMPOSITION:

82% Estelle Vineyard Viognier
8% Estelle Vineyard Albariño
7% Estelle Vineyard Grenache Blanc
3% La Presa Vineyard Roussanne

ALC: 14.6%

pH: 3.33

TA: 0.69 g/l

RS: 0.27%

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