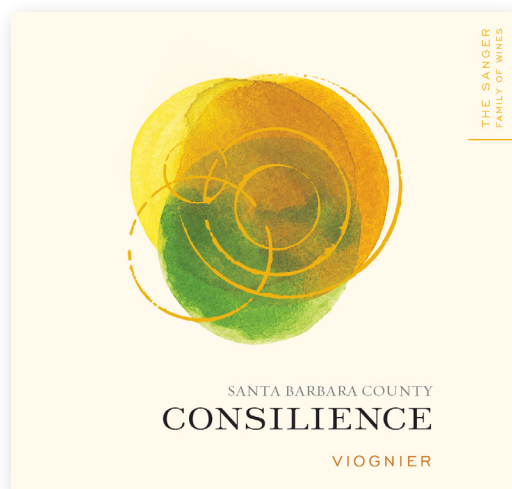


CONSILIENCE

2014

VIOGNIER



TASTING NOTES:

This wine offers fresh island scents with honey, pineapple, peaches, and a hint of jasmine. Flavors of honey and pineapple mix with very soft acidity for a refreshing and creamy lingering finish. Pairs well with Pad Thai or green curry with chicken.

CASES PRODUCED: 284

BOTTLED: February 2016

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

16 months in older, neutral French oak barrels

COMPOSITION:

60% Estelle Vineyard Viognier
17% Verna's Vineyard Viognier
12% Estelle Vineyard Grenache Blanc
11% La Presa Vineyard Roussanne

ALC: 14.1%

pH: 3.45

TA: 0.6 g/l

RS: 0.055%

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