

*N*AKED *W*INERY *W*INE *R*ELLEASE

Complicated Viognier

Vintage: 2016

Varietal: 100% Viognier

AVA: Columbia Valley

Aging: 4 months stainless steel

Alcohol: 13%

TA: 5.1 g/l

Ph: 3.43

Cases Produced: 800 cases

Suggested Retail: \$30

Release Date: March 2017

Tasting Notes: Floral impressions of a pear orchard tickle the nose. Peachy and tropical notes envelop the palate. This Viognier is fresh and lively with a dry and lasting finish.

Food Pairings: We like this with fresh Dungeness Crab or perhaps a bucket of fresh steamers with a bit of butter, Viognier and a touch of lemon grass. It's not too complicated.

*N*AKED
*W*INERY*