

DRY VIOGNIER

"Viognier is the grape that brought me back to Idaho and it continues to be central to our love affair with the Snake River Valley. I often describe this wine as the Red-Wine Drinker's white wine because of its powerful flavors and considerable mouthfeel. A great Viognier should have aromas to seduce your nose and a body that makes you glad to be alive. Enjoy the Queen of the White Wines in the Snake River Valley."

—Melanie Krause, Winemaker

TASTING NOTES

The flavors and aromas take you into stone fruit, with white peach, citrus and passion fruit featured prominently along with lemongrass, vanilla, allspice & key lime pie. The texture is luxurious, the body has good weight and the acid gives you a long and mouthwatering finish. This wine is summer in a glass!

PAIRING SUGGESTIONS

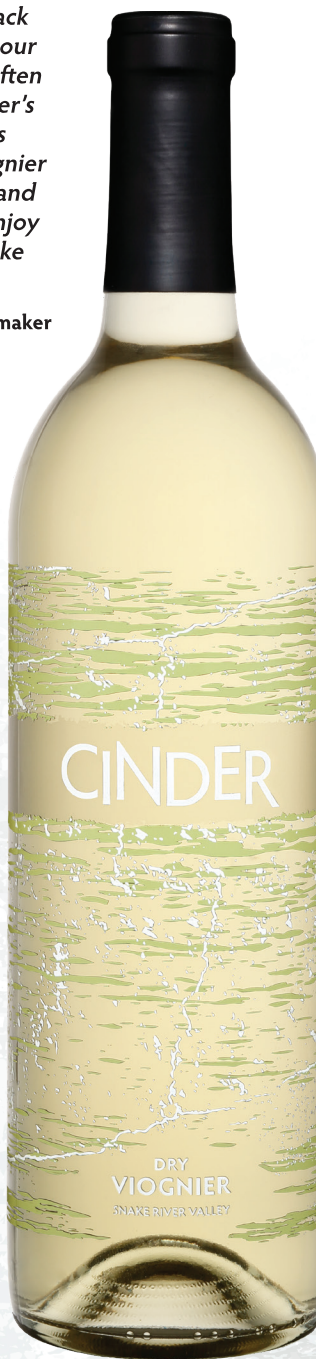
Consider pairing this wine with grilled chicken & nectarines on a bed of chanterelles. Want to get a little wild? Serve it with mango & halloumi fritto misto!

WHEN TO DRINK

Enjoy now and often!

SOURCED FROM THE FOLLOWING VINEYARDS:

- Sawtooth, Emerald Slope, Williamson



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THE VINTAGE

2019 was a slightly cooler year than we've seen in a while which led to the harvest season starting and finishing later in the year. What could have been a concern for ripening was balanced by a low crop level in most of the Snake River Valley, allowing our grapes to achieve ripeness. Cooler seasons tend to yield wines that are more elegant but less robust than hotter years. This trend follows for 2019, where we are seeing wines with great aromatics, elegant structures, higher acidity and lower alcohol levels. Tannins are making themselves felt in the red wines, but in a finer, more pointed style rather than the broad style of a hot year. These wines should stay elegant and youthful for many years to come.

PRODUCTION NOTES

- The Dry Viognier was picked once the grapes matured to a medium ripe, stone fruit flavor profile, ~21-23 brix.
- At the winery, the whole clusters were gently pressed for 3.5 hours.
- The juice fermented at cool temperatures in stainless steel tanks.
- We filtered and bottled the wine in January 2020, just a few months after harvest in order to capture the freshest aromas.

WINE PROFILE

VINTAGE	2019
VARIETAL	Viognier
APPELLATION	Snake River Valley
ACID	6.1 g/L
pH	3.51
RESIDUAL SUGAR	0%
ALCOHOL %	12.8%
VOLUME	750 ml
CASES PRODUCED	1,215

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