



VINTAGE: 2015

APPELLATION: Santa Ynez Valley

COMPOSITION: 100% Viognier

PRODUCTION: 50 Cases

VINEYARD: Quail Valley Vineyard is located in the heart

of Santa Ynez Valley.

WINEMAKING: The grapes were left on the vine until late

November to ripen to golden perfection.

They were then picked and barrel fermented using only native yeasts.

TASTING NOTES: Aromas of crystallized honey comb

and dried apricot introduce the palate of this full yet subtle dessert wine. Soft notes of honeysuckle and ripe nectarine lead into a decadently long finish of vanilla bean and perfectly

ripe white peach.

RELEASE DATE: February 2017

RETAIL PRICE: \$20.00 Bottle