

NAKED WINERY WINE RELEASE

Complicated Viognier

Vintage: 2017

Varietal: 100% Viognier

AVA: Columbia Valley

Aging: stainless steel

Alcohol: 12.5%

TA: 6.3 g/l

Ph: 3.35

Cases Produced: 550 cases

Suggested Retail: \$28

Release Date: July 2018

Tasting Notes: Floral impressions of honeydew tickle the nose. Peachy and tropical notes envelop the palate. This Viognier is fresh and lively with a round 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.

