

Naked Winery

Complicated Viognier

Vintage: 2018

Varietal: 100% Viognier

AVA: Columbia Valley

Aging: stainless steel

Alcohol: 12.5%

TA: 6.3 g/l

Ph: 3.4

Cases Produced: 795 cases

Suggested Retail: \$28

Release Date: December 2019

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 recommend pairing this wine with juicy grilled chicken satay skewers with peanut dipping sauce and jasmine rice.