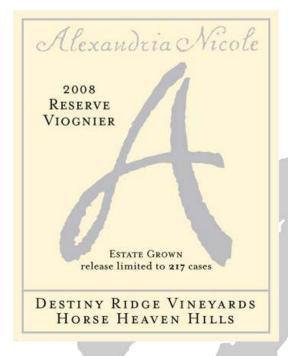
2008 RESERVE VIOGNIER

he Viognier grapes were hand-picked, gently whole cluster pressed and barrel fermented in neutral oak barrels using a combination of three different yeasts. It expresses layers of ripe pear, peach, and lychee nut with hints of citrus, green apple & melon.



James J. Soptiment of the second

Jarrod Boyle, Winemaker

JUST THE STATS

- 100% Destiny Ridge Vineyard
 - 100% Viognier
 - Aged 7 months sur-lees
 - Only 217 cases produced
 - \$28 / 750ml. bottle

YLE