

2023 Viognier

32.00

VIOGNIER

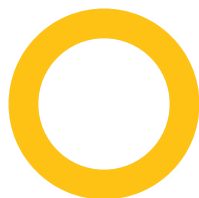
CELLAR DOOR

VARIETIES



SCAN TO VIEW ONLINE

this.wine/v/VT-HMSIWPVJK



100% Viognier

CASES PRODUCED

139

ABOUT THIS WINE

Bright and expressive, our 2023 Viognier captures the vibrant spirit and aromatic depth of the Texas High Plains.

It opens with aromas of lemon meringue, Granny Smith apple, and a delicate hint of honeysuckle. On the palate, layers of Meyer lemon custard and ripe pear unfold with a smooth, rounded texture and a refreshing lift.

The finish is clean and elegant, leaving behind a lingering impression of citrus and stone fruit.

TASTING NOTES

APPEARANCE

Medium gold in color.

NOSE

It opens with aromas of lemon meringue, Granny Smith apple, and a delicate hint of honeysuckle.

PALATE

On the palate, layers of Meyer lemon custard and ripe pear unfold with a smooth, rounded texture and a refreshing lift.

FOOD PAIRING

Roasted chicken, spicy Thai dishes, crab cakes, or a creamy Brie

TECHNICAL

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|----------------------------------|------------------------|----------------------|
| ABV 13.4% | PH 3.73 | TA 5.2 g/L |
| RESIDUAL SUGAR 0.0 g/L | SERVING 53.0 | |

WINEMAKING

AGING

8 months in stainless steel

MICHAEL ROS WINERY

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