

# Viognier & Chenin Blanc

## DESCRIPTION:

This textured and aromatic wine done in a Brut style offers sumptuous aromas of apricot and honeysuckle with rich flavors of white peach, ripe pear, and mineral.

## PRODUCTION METHOD:

Fermented precisely at 62 degrees in our closed top stainless steel vats, helps to preserve the fruit-forwardness of this wonderful, dry blend. Done in a Brut style sparkling wine.

## PAIRINGS:

Sushi, shellfish, Thai dishes, softer cheeses such as brie and chevre.



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Cellar Life: 1-2 years

Appellation: Columbia Valley, WA

Residual Sweetness: 0.0

PH (Acidity): 3.37

Alc. By Volume: 12.5%

Product UPC: 728284001932

Serving Temperature: 50° F

INSPIRATION: *Looking to complement our Titledown wine, which is a sweet sparkling Moscato, we felt the need to cover all the bases and help out our dry drinking customers with a dry blend that is light, crisp and refreshing. It is the first of what will hopefully be a full line of sparkling wines available from von Stiehl!*

## Our Mission

*To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!*

