

Viognier & Chenin Blanc

DESCRIPTION:

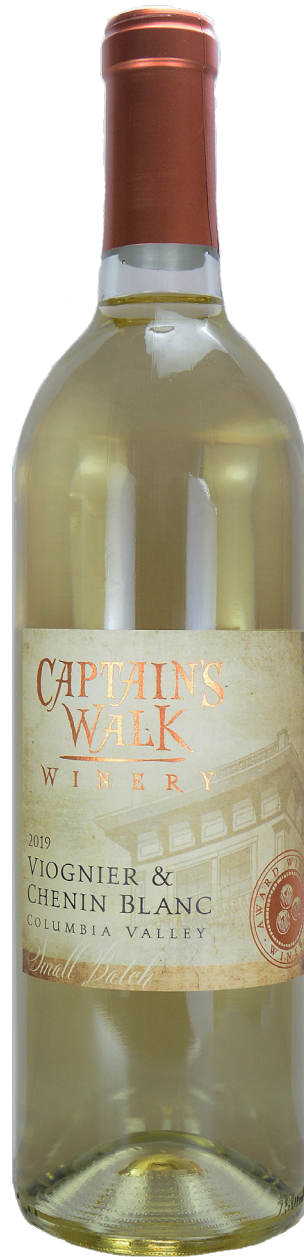
This textured and aromatic wine offers sumptuous aromas of apricot and honeysuckle with rich flavors of white peach, ripe pear, and mineral.

PRODUCTION METHOD:

This un-oaked wine is cool fermented to retain fruit flavor and aromas. The aromatic complexity, fruit laden character of Viognier is a balance to the light minerality of Chenin Blanc in a yin and yang 50/50 blend.

PAIRINGS:

This versatile wine pairs well with a number of dishes, from light salads to seafood like sushi and shellfish, and most notably foods with a hint of spiciness-its subtle sweetness provides balance alongside a touch of heat. It's the perfect pour for the start of an evening with appetizers. Also try this blend with a flavorful Thai curry, or the simplicity of softer cheeses such as chévre and brie.



Serving Temperature: 46° F

Cellar Life: 1-2 years

Appellation: Columbia Valley, WA

Residual Sweetness: 0.0%

PH (Acidity): 3.6

Alc. By Volume: 12.5%

Product UPC: 728284010330

INSPIRATION:

The Viognier & Chenin Blanc is a Captain's Walk small batch blend. Our winemakers wanted to create a truly synergistic blend not typically found in each of these grape varietal's native growing regions of France.

LEARN MORE:



Our Mission

A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Winery.

