



2023

Viognier

San Luis Obispo
Coast



APPELLATION

San Luis Obispo Coast

The San Luis Obispo Coast is one of the newest AVAs in California. Stretching from the border of Santa Barbara County to Monterey County, the AVA is bordered by the Pacific Ocean and Santa Lucia Mountains.

With such coastal proximity, the San Luis Obispo Coast is heavily influenced by the Pacific Ocean leading to low temperatures and plentiful sunshine. This combination preserves bright acidity and leads to vibrant flavors.

Our winemaking team handpicked the Zepherino vineyard for this expressive Viognier. The hillside vineyard is known for its cool, maritime influence and soils peppered with gravel, sand and limestone.

WINE ANALYSIS

Total Acid	7.5 g/l	Varietal	100% Viognier
RS	0.2 g/l	Appellation	San Luis Obispo Coast
pH	3.4	Aging Process	Stainless Steel
Finished Alcohol	13.9%		
Case Production	445		

TASTING NOTES

With a light straw color, this wine opens with lovely aromas pear, candied orange peel, jasmine and gardenia. The elegant fruit and floral tones continue to build leading to flavors of ripe white peach, melon and pineapple with a hint of ginger on the lemon blossom finish.

The CRU Viognier pairs well with a variety of foods. We recommend pairing it with spicy foods such as a Buffalo chicken or Thai green curry. Or play to the wine's fruit flavors with a refreshing tropical fruit salad.

ACCLAIM

92 Points, Wine Enthusiast