

THREE PEARS

CHENIN BLANC VIOGNIER

2018 California

VARIETAL:

81% Chenin Blanc
19% Viognier

APPELLATION:

100% California

ALCOHOL: 11.81%

TA: 0.62g/100ml

PH: 3.30

RS: 0.28g/100ml

Three Pears Chenin Blanc Viognier is a refreshing and delicious wine that blends the crisp brightness of Chenin Blanc with the roundness and texture from Viognier. The eloquent flavors are attributed to the gradual ripening season in the Delta region of Northern California, notably the Clarksburg appellation, which allows for subtle fruit expressions in these grapes.

VINEYARD INFORMATION:

The Sacramento Delta features complex soils comprised of centuries of mineral run-off from the Sierras. Combined with afternoon winds and moderate temperatures, this climate creates bright Chenin Blanc and Viognier grapes ideal for our Three Pears blend.

WINEMAKING:

Cold fermented at 50°F and aged in stainless steel tanks to maintain crisp acidity and highlight the refreshing, approachable style.

TASTING NOTES:

With inviting aromas of juicy tropical fruits, our Chenin Blanc Viognier includes flavors of ripe pears with hints of honey and vanilla on the palate, rounded out by a clean, lingering finish. Enjoy this wine by the pool on a hot, summer day or at the next afternoon picnic.

