

Serendipity WINERY

2012 VIOGNIER

\$19.90

bottled March 8, 2013

TASTING NOTES: Traditional Viognier notes of orange blossom and tangerine greet your nose. Sur lees contact brings out a medium bodied wine and contributes to notes of toasted coconut. This wine has a hint of blood orange and apricot.

FOOD PAIRING: coconut shrimp, lobster and butter, poached pears with crème anglais, duck breast with honey and lavender, arugula salad with candied walnuts.

90 Points from John Schreiner