



2015 Viognier

Tasting Notes

Traditional Viognier notes of lemon, honey and tropical fruits greet your nose. The acid balance brings out a taste of lemon, orange, peach and kiwi, with flavours of gooseberry and creamy lemon tart. Great length and a clean finish. We suggest trying the wine starting in late 2016 when the orange and peach flavours reveal themselves.

Food Pairing

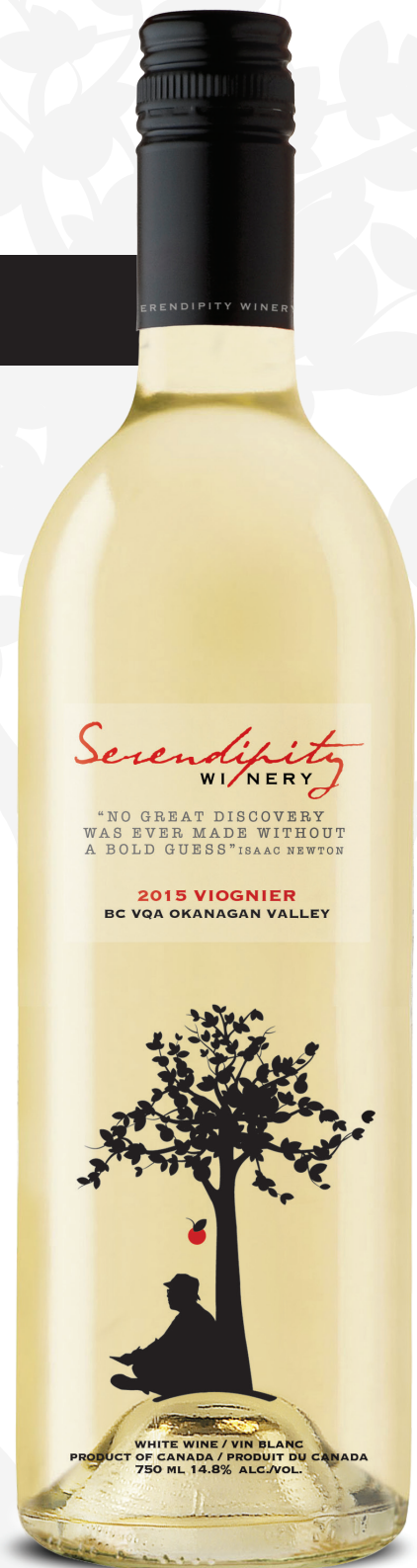
As this wine is un-oaked, the crispness of the wine balances well with fattier foods such as cheese, chicken and fish. The round flavours of the wine stand up to rich foods such as fish, duck and chicken with big sauces, and lobster with butter and cheese, pears with crème anglais, duck breast with honey and lavender, arugula salad with candied walnuts.

SILVER MEDAL – 2016 Finger Lake International Wine Competition

Alcohol	14.8%
Price	\$22.00
Bottled	February 12, 2016
Cases	320 cases
SKU	254524

Come visit us! We're at 990 Lower Debeck Road, Naramata, British Columbia.

Please email us at wineclub@serendipitywinery.com or call 250.486.5290



www.serendipitywinery.com

 SerendipityWineryBC •  @Winespiration