

# Serendipity WINERY

## **2011 VIOGNIER**

\$19.90

Bottled: July 18, 2012

Cases produced: 240 cases

**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.

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

Serendipity Wine Shop Hours: 10:00 am - 5:00 pm daily, from the Okanagan Spring Wine Festival to the Fall Wine Festival. By appointment only in the winter season. Please email us at [wineclub@serendipitywinery.com](mailto:wineclub@serendipitywinery.com) or call 250.486.5290.

For more information, visit [www.serendipitywinery.com](http://www.serendipitywinery.com) and follow the conversation on [Facebook.com/SerendipityWineryBC](https://www.facebook.com/SerendipityWineryBC) and Twitter ([@winespiration](https://twitter.com/winespiration)).