



*2010* **VIIGNIER**

GOLD SAN FRANCISCO CHRONICLE WINE  
COMPETITION

Cougar Crest Viognier is picked ripe and luscious, fermented to dryness in the true French tradition. Whole cluster pressed and cold fermented in at 54 degrees for approximately 3 months. Floral, citrus, and ripe melon aromas tempt the nose, as pear and white peach flavors please the palate. A smooth honey-like finish with balanced acidity makes this an ideal match for rich white sauces, chicken, and grilled pork tenderloin.

