



Cougar Crest

2015 *VOIGNIER*

Cougar Crest Viognier is picked ripe and luscious, fermented to dryness in the true French tradition. Whole cluster pressed and cold fermented 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.



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