



# Cougar Crest

2016 *Viognier*

GOLD SAN FRANCISCO CHRONICLE  
GOLD GRAND HARVEST CHALLENGE

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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