

# BLUE \* ROCK

## 2019 Viognier Bennett Valley



### Vineyards

100% Jemrose Vineyard.

### Winemaker's Tasting Notes

A rich golden hue announces that 2019 is no lightweight, immediately confirmed by enticing aromas of lavender, honey, tangerine and ripe mango letting you know this definitely not Chardonnay in your glass. Bold on the palate, Viognier is recognized for its naturally creamy texture and this one delivers in full, showcasing flavors of honeyed poached pear, ripe apricot, orange blossom and an intriguing dash of nutmeg on the finish. Just enough acidity keeps it lively and makes it a stellar companion to a vast array of diverse and exciting dishes.

### Food Affinities

This vintage in particular begs for rich cream sauces over poultry, or even a mildly spicy Thai curry. And then there are all the seafood possibilities: Mahi-Mahi, swordfish, crab, lobster, shrimp, and oysters to offer a textural harmony that will absolutely delight. The key is to pair it with something luxurious while not being so heavy as to steal the show.

### Ageability

Ready to celebrate right now, the 2019 Viognier should continue to develop nicely for another 3-5 years.

### Technical Data

100% Viognier  
100% Barrel Fermented  
Minimal New French Oak  
10 Months in Barrel  
14.5% Alc.  
Bottled: July 2020  
Released: December 2020