

Pearmund Cellars
2018 Viognier

Bottled: July 2019

Winemaker's notes: April 2020



The Viognier grapes used to make this wine were grown in Nelson County, VA by John and Ruth Saunders of Silver Creek Orchards. Ruth was named Virginia Grower of the year in 2017 by the Virginia Vineyards Association! The fruit was divided and each portion treated slightly differently. Some was fermented slowly at cool temperatures in stainless steel tank to promote intense, fruity aromatics while the remainder was fermented in a combination of Acacia and neutral French oak barrels. Barrel aging on its lees promoted more aromatic complexity in addition to increased texture, and weight on the palate.

Our 2018 Viognier offers a notes of orange blossom, honeysuckle, lime, and dried apricot on the nose. Aging sur lie succeeded in increasing the perceived viscosity of the wine, while the Acacia barrels added a silky texture and floral characteristic on the palate. These factors, combined with flavors of mango, tangerine, and honey make us very proud of this new release!

Enjoy now or lay down for 3-5 years.

Serving recommendations: 50-55° F

Laboratory specifications:

Alcohol: 13.5%
pH: 3.54