



Viognier 2013

TASTING NOTES

A straw colored wine with subtle aromas of peach and ripe citrus. A medium bodied white with good acid and a lingering aftertaste.

PRODUCTION NOTES

In 2013, a late frost in the Texas High Plains devastated the wine grape crop by around 90%. The event was so unusual that the U.S. Weather Service estimated that it was likely to happen less than once in every 100 years. Due to the "100-year freeze" there was very little Texas Viognier in 2013. Lost Oak Winery brought 780 gallons of Brady Vineyard Viognier of Paso Robles to their facility where it was aged, tested, and filtered. Once ready, the wine was bottled and brought to the Lost Oak Tasting Room for your enjoyment.

TECHNICAL NOTES

Varietals & Vineyards:

100% Vineyards at Robert Hall Winery, Paso Robles, CA

Harvest Date:

October 2013

Aging

100% Stainless steel
Bottled May 20, 2014

Food Pairings:

White fish (tilapia, catfish, etc.) chicken, mild cheeses with apples, pears.

Suggested Retail Price: \$ 19.95

Wholesale Price: \$ 13.97

<http://www.lostoakwinery.com/store/>

UPC 00857699003290

