



## *Penns Woods Winery*

# Viognier Reserve 2016



### **Tasting Notes:**

Pleasant bouquet of honeydew, kiwi and kumquat. Full and smooth up front with notes of starfruit and freshly picked tarragon. Bright with a lingering finish.

### **Winemaker Notes:**

- 100% stainless steel
- Fermented with specially selected yeast
- Aged 3 months on the lees, stirred weekly
- Aged 10 months in stainless steel prior to bottling.

### **Vineyard Facts:**

- Rows 52-58
- Year(s) Planted: Planted in early 80s, additional vines planted in 2010.
- Soil Type: Clay and 1-10 inch rocks, very iron rich
- Pruning Style: Double guyot
- Tonnage per Acre: Produces approx. 2.5 tons per acre
- Typical Harvest: Second-third week of September

### **Pairing Suggestions:**

- Chicken salad with tropical fruits
- Dishes with ginger, saffron and coconut
- Oven roasted rabbit with cream sauce
- Seared scallops, baked crab
- Creamy and buttery cheeses

### **Awards:**

- Silver Medal: 2018 Finger Lakes International Wine Competition.
- Gold Medal: 2018 International Eastern Wine Competition
- 91 Points from James Suckling of Wine Spectator