

THE WHITE KNIGHT



2007 Clarksburg Viognier

Notes

This fresh white is light to medium straw in color and powerfully spiced with jasmine, lemon and clove aromas. Viognier is known to be particularly aromatic, bringing together unique spices with a core of apricot and pear. Fleshy and soft, the White Knight leads with honeycomb and is framed with lemon custard, key lime zest and juicy ripe apricot nectar. The pairing of its fleshy, zesty texture and its bright, lively aromatics is refreshingly appealing.

Pairings

This is an excellent aperitif wine, perfect for starting the evening by waking up the palate. Nice with salty and sharp cheeses, it goes well with aged gorgonzola, Italian asiago or aged white cheddar. Try it with appetizers like pizzettas, diced Fuji apple with a light sprinkle of cinnamon, or a fun tour of sashimi or Nigiri sushi.

The White Knight — a great addition to your arsenal when challenged with the overwhelming onslaught of Chardonnay.

VARIETAL
Viognier

APPELLATION
Clarksburg

ALCOHOL
13.5%

PH
3.54

TA
0.64 mg/L

UPC
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