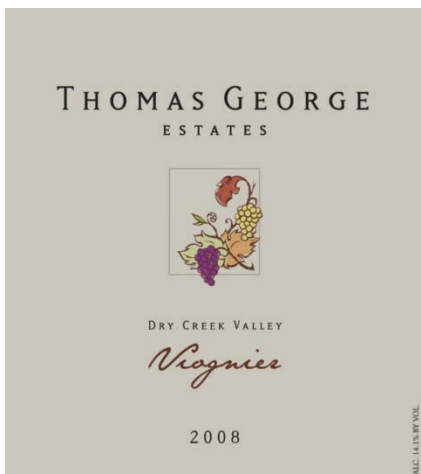


THOMAS GEORGE  
ESTATES



2008  
Dry Creek Valley  
**Viognier**

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**%EtOH:**  
14.1%

**pH / Ta**  
3.41 / 6.14 g/L

**Case Production:**  
241 Cases

**Barrels:**  
100% Stainless Steel

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**About the Wine:**

Our Dry Creek Viognier is from the same location as our Sauvignon Musque, located just east of the creek in the northern section of the valley floor. Two different clones of Viognier scion wood make up this block: clone 1 and clone 642 both on 1616C rootstock.

Hand harvested on Aug. 25 this four and a half ton lot came in at 25.4 degrees brix. We waited to harvest this fruit until it was slightly amber in color with the first signs of wrinkle showing. At this point, the flavor profile of these grapes varied from an intense citrus blossom, to tropical lycee fruit. To preserve the fresh fruit aromatics, no oak was used in the fermentation process, and the wine received no ML conversion to retain crispness.

This Viognier is an elegant, subtly expressive wine. The initial nose has floral concentration of sweet jasmine, giving way to hints of honey, golden grapefruit blossom, and tropical guava. It has a fresh, vibrant viscosity in the mouth that finishes with a lingering taste of bright minerality. This is the perfect sipping wine for a lazy afternoon and certainly refreshing on a warm summer evening.