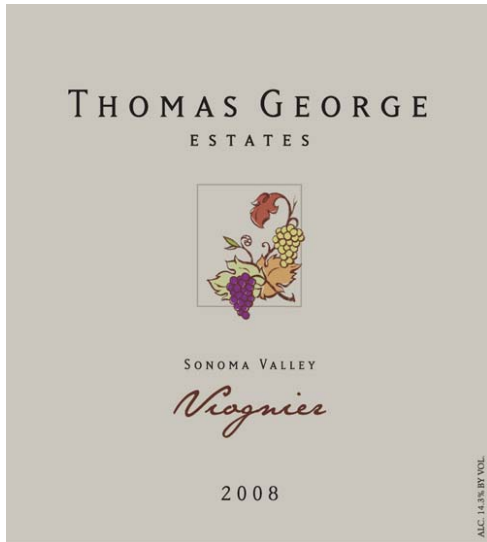


THOMAS GEORGE
ESTATES



2008
Sonoma Valley
Viognier



Winemaker:
Chris Russi

%EtOH:
14.3%

pH / Ta
3.53 / 6.12 g/L

Case Production:
364 Cases

Barrels:
100% Stainless Steel

About the Wine:

Our Sonoma Valley Viognier is primarily from the Kunde Estate, located on the eastern side of Sonoma Hwy. This picturesque area, with its rocky, loam soils generated from volcanic activity, is framed by the Mayacama Mountain Range.

The fruit was hand harvested on the morning of Sept. 5th at a brix of 25.1 degrees. Gently pressed to tank and allowed at cool ferment, never reaching over 64 degrees F, this juice took four weeks to ferment to dryness. This tank fermented, no ML Viognier expresses lifted, floral aromatics with bright crispness on the palate.