



## 2015 FAVIA SUIZE VIOGNIER AMADOR

A SHOW-STOPPING WINE, OUR LATEST OFFERING OF VIOGNIER IS RICHLY LAYERED AND COMPLEX, BECOMING A LEGEND IN ITS OWN RIGHT. METICULOUSLY FARMED GRAPES, RANGING IN HUE FROM BRIGHT GREEN TO GOLDEN, ARE PRESSED WHOLE-CLUSTER, AND THE JUICE IS ALLOWED TO NATURALLY FERMENT IN A COMBINATION OF NEW AND NEUTRAL FRENCH BARRELS, ALONG WITH STAINLESS STEEL DRUMS, WITH EXTENDED BATÔNNAGE AND AGED SUR LIE. THE PROCESS FREQUENTLY TAKES UP TO A YEAR. AFTER 20 MONTHS IN BARREL, IT IS BOTTLED WITHOUT FINING OR FILTRATION. THE RESULT IS A UNIQUE, CAPTIVATING WINE. AROMAS OF A MYRIAD OF CITRUS FROM BERGAMOT TO CLEMENTINE, FENNEL FRONDS AND HONEYSUCKLE ARE ONLY SOME OF THE SENSORIAL DELIGHTS THAT DEFINE THE WINE. ON THE PALATE, IT IS COMPLEX YET FRESH, WITH FLAVORS OF BLOOD ORANGE, WARM CROISSANTS, SALTED CARAMEL, WITH A BRIGHT, MINERAL FINISH. THIS LEMON-HUED DICHOTOMOUS WINE IS NAMED IN HONOR OF MARIE SUIZE, A FEMALE PROSPECTOR WHO SEARCHED FOR GOLD IN AND AROUND AMADOR DURING THE CALIFORNIA GOLD RUSH, FREQUENTLY ADMONISHED FOR HER PRACTICAL, PANTS-WEARING TENDENCIES. HER TIRELESS SPIRIT AND DOGGED DETERMINATION REMIND US OF OUR GOOD FRIEND ANN KRAEMER, WHO LOVINGLY TENDS THE VINES.

100% VIOGNIER  
188 CASES PRODUCED