



2016 Favia SUIZE Viognier Amador County

Our latest offering of Viognier is richly layered and complex, a truly eye-opening wine. Meticulously farmed grapes are pressed whole-cluster, and the juice is allowed to naturally ferment in French barrels. The process can sometimes take up to a year. The wine ages for a total of 20 months and is bottled without fining or filtration. The result is a unique, captivating wine.

The color is pale but bright, reminiscent of early morning sun. Aromas of caramel, orange blossom, meyer lemon, coriander and vanilla bean point to the wine's inherent energy and richness. This thread continues to the palate, with flavors of white peach, Snow Queen nectarine, coriander and crème-brulée. The wine exhibits an alluring combination of high energy and richness. The overall impression is that the wine is — all at once — fully alive, weighty and refreshing.

This rich, golden wine is named in honor of Marie Suize, a female prospector who searched for gold in and around Amador during the California gold rush. Her tireless spirit and dogged determination remind us of our good friend Ann Kraemer, who lovingly tends the vines.

100% Viognier
211 cases produced