



2017 FAVIA SUIZE VIOGNIER AMADOR COUNTY

WITH A COLOR REMINISCENT OF WHITE GOLD AND STRAW, THIS LATEST VINTAGE OF OUR VERY UNIQUE WHITE WINE FROM AMADOR IS PERFUMED AND INTENSE, WITH NOTES OF “BELLE OF GEORGIA” WHITE PEACH, NUTMEG, APRICOT PASTRY, JASMINE AND ORANGE BLOSSOM. THE WINEMAKING IS DECIDEDLY HANDS-OFF, WITH THE GRAPES BEING WHOLE-CLUSTER PRESSED, AND THE JUICE ALLOWED TO FERMENT IN BARREL. AFTER MALO-LACTIC FERMENTATION, THE WINE STAYS ON ITS LEES FOR NEARLY A YEAR, IS RACKED ONLY ONCE, AND THEN AGES FOR AN ADDITIONAL 6 MONTHS. IT IS BOTTLED WITHOUT FINING OR FILTRATION TO PRESERVE THE RICHNESS AND COMPLEXITY.

THE 2017 VINTAGE OF SUIZE HAS A WEIGHTY PRESENCE, WITH FLAVORS OF *PÂTE DE FRUIT*, RIPE APRICOT, AND WET STONE, WHILE MAINTAINING A BRIGHT, FLORAL, CITRUS PROFILE THROUGH THE FINISH.

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
65 CASES PRODUCED