



2018 FAVIA SUIZE VIOGNIER AMADOR COUNTY

OUR BELOVED WHITE WINE PRODUCED FROM VIOGNIER GRAPES MOUNTAIN-GROWN IN THE RUGGED SIERRA NEVADA, THE 2018 SUIZE SHOWS ALL OF THE HALLMARK AROMAS AND FLAVORS OF THIS CURIOUS VARIETY. WITH THE BRIGHT YELLOW-GOLD COLOR OF A CHAMOMILE TISANE, IT IS NOT SURPRISING THAT THE WINE SHOWS NOTES OF BEESWAX, HONEY, WHITE FLOWERS, NUTMEG AND A CHALKY MINERALITY. THE WINEMAKING IS PURPOSEFULLY LOW-TECH TO FOCUS ATTENTION ON WHAT COMES FROM THE VINEYARD. BEAUTIFULLY RIPENED CLUSTERS ARE PRESSED WHOLE, THE JUICE SETTLED, AND FERMENTED IN BARREL. THE WINE REMAINS ON THE LEES FOR NEARLY A FULL YEAR, THEN GETS RACKED BACK TO BARREL AND AGES FOR ANOTHER SIX MONTHS, BEFORE BEING BOTTLED WITHOUT FINING OR FILTRATION. THE RESULT IS A WINE THAT IS ALLURING AND SEDUCTIVE, STRUCTURED AND LONG-LIVED. FLAVORS OF STONE FRUITS, LYCHEE, AND PEACH PIT COMINGLE WITH THE FLORAL NOTES AND A LONG, POWDERED-SUGAR 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

53 CASES PRODUCED