

Estampa Estate Viognier- Chardonnay 2008

The synergy of these two varieties is what distinguishes this blend. The

Viognier contributes notes of apricots and custard apple, which harmoniously blend with the more citric aromas and touches of green apple and honey from the Chardonnay. On the palate, this assemblage presents a vibrant acidity and freshness. The bright acidity makes a great pair with any dish you can squeeze a lemon over and the medium body will also pair well with cream sauces and sushi. The resulting wine reflects Viña Estampa's philosophy of working to perfect the art of "assemblage."



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American Estates Wines

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