



2008 VIOGNIER

WINEMAKER'S NOTES

Produced entirely with ripe, top quality grapes from vineyards only in the Yadkin Valley, this varietal continues to be a critical and commercial success for Childress Vineyards. It received more awards than any other wine bottled in the first year of the winery's operation, including Best of Show in the Colorado State Fair and gold medals in the Atlantic Seaboard Vinifera Wine competition and American Wine Society's annual competition.

TASTING NOTES

Our rich, ripe Viognier is perfumed with sweet floral and tropical fruit aromas and flavored with hints of honeysuckle, pineapple and peach. This soft, delicate wine finishes clean and crisp with notes of wildflowers and herbs.

FOOD PAIRINGS

Excellent with salmon, fruit and salty cheeses.

TECHNICAL SPECIFICATIONS

Varietal Content	94% Viognier 6% Chardonnay
Clone and Root Stock	Clone 1 Root Stock 101-14
Appellation	100% Yadkin Valley, North Carolina
Alcohol	12.5%
Titrateable Acid	6.4 grams per liter
Wine pH	3.72
Residual Sugar	0
Harvest Date	3 September 08
Bottling Date	15 January 09
Release Date	April 2009
Suggested Retail	\$15
Cases Produced	916

