

CLARKSBURG - CALIFORNIA

PELTIER



WINERY & VINEYARDS

2025 • VIOGNIER

ESTATE GROWN - CLARKSBURG APPELLATION

color PALE GOLD

aromas WHITE PEACH | PEAR | ORANGE BLOSSOMS

tasting notes JUICY GREEN APPLE | HONEYSUCKLE | TANGERINE | LIME

body MEDIUM - FULL

acidity HIGH

finish LINGERING CITRUS

winemaker's notes This inaugural vintage of Viognier from our Clarksburg ranch is full of floral aromatics and juicy "I'll have another glass" flavors. Cool nights in this appellation slow ripening just enough to develop serious fruit flavor while cold-fermenting in stainless steel (no oak here) keeps those floral notes fresh and each sip bursting with bright citrus.

pairings Our Viognier is fresh and floral, making it a perfect match for aromatic and lightly spiced dishes like Thai green curry, Moroccan chicken with apricots, roasted poultry with citrus glaze, creamy saffron risotto, grilled shrimp or scallops, and soft cheeses such as chèvre or brie. Its lively acidity lifts rich textures while the citrus and orchard fruit tones enhance sweet-savory flavors and gentle spice.

WINE INFORMATION

ALC. SIZE

13% 750ML

pH TA RS

3.24 8.5 g/L 3 g/L

PRODUCTION

97 CASES



CERTIFIED GREEN • LODI RULES

SUSTAINABLE WINEGROWING PRACTICES

All of our vineyards are Certified Green in the "Lodi Rules for Sustainable Winegrowing Practices." This third party program is known to be the most recognized in the industry with stringent yearly audits covering all facets of wine stewardship. A number of practices are required to pass the certification including care of the land, air, water, soil, and employee.

PELTIERWINERY.COM

22150 NORTH KENNEFICK ROAD | ACAMPO, CA 95220
209.367.4882 | INFO@PELTIERWINERY.COM