

Covenant

2020 BLUE C VIOGNIER

VIOGNIER

ABOUT THE WINE:

The BLUE C Viognier is sourced from vineyards in both the Upper Galilee and the Golan Heights. After hand-picking, the grapes are pressed and the juice is transferred to older French oak barrels for fermentation with native yeast. When the wine has gone dry—with no remaining grape sugar—we monitor it with very little further interaction. Malolactic fermentation is discouraged.

TASTING NOTES:

Viognier's hallmark flavors include exotic spice notes and stone fruit. This wine lives up to the varietal's reputation while offering a distinct lemony freshness highlighted by pronounced minerality that we attribute to the high altitude and cool temperatures found in the vineyard's terroir.

VARIETAL:

Viognier

APPELLATION:

Israel: Upper Galilee/Golan Heights

PRODUCTION NOTES:

Native Yeast Fermentation

AGING:

6 Months In Neutral Oak

CASES PRODUCED:

500

SUGGESTED RETAIL:

\$28



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