

Covenant

2023 RED C VIOGNIER

ABOUT THE WINE:

The Covenant RED C Viognier comes from the same vineyard in Lodi, CA, that produces our Mensch Roussanne grapes. Both Viognier and Roussanne are known as French Rhône varieties.

Our Viognier is sourced from a small parcel of the Mettler Vineyard. The grapes were among the first to be harvested this year on August 22nd. Not surprisingly, RED C Viognier is the first wine we have released from the vintage. It is fermented in neutral French oak barrels using native yeast and was bottled in late November.

TASTING NOTES:

Viognier is noteworthy for its somewhat exotic, spicy characteristics showing hints of orange peel and menthol. On the palate, RED C Viognier serves up layers of stone fruit—like apricot and loquat—highlighted by a fresh, citrus edge.

VARIETAL:

Viognier

APPELLATION:

Lodi

PRODUCTION NOTES:

Native Yeast Fermentation;

AGING:

4 Months in 100%
Neutral French Oak

CASES PRODUCED:

350

SUGGESTED RETAIL:

\$28



VIOGNIER

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