



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Cristom Estate Viognier

Price £36.99
Code CRIS060

Viognier was planted at Cristom in 1993, making it among, if not the, oldest Viognier plantings in the Willamette Valley. The wine is fermented in a combination of neutral barrels and stainless steel barrels. This contributes to the restrained, racy style of Viognier which is not always the case with examples of this varietal in Oregon. The first vintage was 1996 and the total production is around 500 cases.

Tasting Notes:

Aromas of orange blossoms, honeysuckle, clover and anise as well as the ripe fruit aromas of peach, apricot, and lychee. Round and viscous on the palate, the wine is drier than the exotic fruits on the nose would lead you to believe. Bright and mouth-watering acidity support the fruit superstructure of this wine.





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| Specification | |
|--------------------------|---|
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | USA |
| Region | Oregon |
| Area | Willamette |
| Type | White Wine |
| Grapes | Viognier |
| Genres | Vegan, Vegetarian |
| Vintage | 2022 |
| Style | Dry |
| Body | Rich, round and full flavoured |
| Producer | Cristom Vineyards |
| Producer Overview | <p>Cristom's founder and owner, Paul Gerrie, used his skills as a petroleum engineer and avid researcher to pursue his passion for wine. On his travels to France he was introduced to the traditional growing practices of the Burgundy region. He learned that soil (terroir) and site were key in developing the complexity of the fruit. After a 1991 visit to the International Pinot Celebration in Oregon, Paul decided the time was right to leave the East Coast and bring his family and his passion for great Pinot Noir to Oregon's burgeoning wine country. Today, the estate can be seen in the eight distinct vineyards on Cristom's 65 acres in the Eola Hills of Oregon's Willamette Valley.</p> |
| Closure Type | Cork |
| Food Matches | Good match for lamb tagine with apricots. |