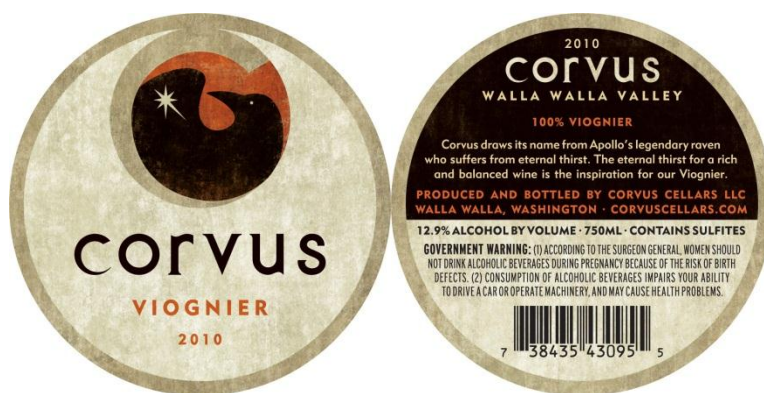


# CORVUS

## C E L L A R S

### 2010 VIOGNIER



The source of our Viognier comes from the southern end of the Walla Walla AVA in Milton-Freewater, Oregon. Our goal was to create a white wine that refreshing and balanced. We fermented our Viognier in neutral French oak barrels to give it a kiss of sophistication and structure.

The wine displays an iridescent gold color and attractive aromas of pear apple, apricot, passion fruit, fennel and honeysuckle. The flavors are fresh and vivid with undertones of stony minerals, citrus, grapefruit peel and hazelnuts. On the back, the bright citrus and passion fruit acids add verve to the crisp finish.

For full enjoyment, we recommend that you serve this wine slightly chilled.

<b>Appellation</b>	Walla Walla	<b>Release</b>	June 2011
<b>Harvest</b>	October, 2010	<b>Suggested Retail</b>	\$17.00/bottle
<b>Notes</b>	12.9% alcohol Neutral French Barrels	<b>Production</b>	150 cases