



VIOGNIER (*VEE-ohn-yay*) is highly aromatic, with a nose of peach, apricot, and violets. It is full-bodied, with stone fruit and spice flavors and moderate to low acidity.

ROUSSANNE (*ROO-sahn*) provides golden color, excellent aging potential, and tastes of honey and pear fruit. It has rose petal, honeysuckle, and nutty aromatics, with a rich mouthfeel and moderate acidity.





GRENACHE BLANC (*Gruh-NOSH Blonk*) has an unusual combination of richness and acidity, with flavors of green apple, preserved lemon and grapefruit that develop nuttiness with age.

MARSANNE (*MAR-sahn*) has gentle aromas of herbal tea and honeydew melon, flavors of honey and sweet spice, medium body and lingering minerality.





PICPOUL BLANC (*PEEK-pool Blonk*), literally translating to 'lip stinger', produces wines note-worthy for their acidity, with floral and tropical notes in riper vintages.