



2008 Rosa Lee Viognier, *Napa Valley*

- Viognier is a first for ZD in keeping with “Rosa Lee’s Whim”.
- Low yielding, highly aromatic grape was fermented and aged entirely in stainless steel barrels
- Unique “glass slipper” closure makes this wine even easier to enjoy
- Only 200 cases produced.

Tasting Notes

It is our ongoing quest to satisfy the whims of Rosa Lee by bringing new and exciting wines to the program that bears her name. We are proud to introduce this Napa Valley Viognier (that’s Vee-ohn-Yay!). Back by popular demand, no corkscrew is required for this Rosa Lee release! Under the foil is a beautiful glass enclosure (fondly referred to as the *glass slipper*) making it easier than ever to enjoy. From a vineyard in one of the coolest parts of the Napa Valley, this low yielding, highly aromatic grape was fermented and aged entirely in stainless steel barrels; thus preserving the unique character of the varietal. Aromas of peach, apricot and preserved lemons predominate with a subtle mineral note, adding to the complexity. This wine is full bodied and rich on the palate with more stone fruit, honey and lemon rounding out the long, structured finish. Unfortunately, due to an unusually difficult frost season last spring, the vineyard block that we harvested from was hit particularly hard, and the yield was reduced by 50%! As a result we only produced 200 cases of this wine. Enjoy

~ *Chris Pisani, Winemaker*