

Covenant

2018 BLUE C VIOGNIER

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ABOUT THE WINE:

BLUE C is to Covenant Israel what RED C is to Covenant California. Covenant's sister labels are meant to provide a high-quality quaff at a somewhat lower price point than our flagship wine.

BLUE C Viognier is sourced from the Manara Vineyard in the Upper Galilee. After hand-picking, the grapes are pressed and the juice is transferred to older French oak barrels for fermentation with native yeast. When the wine has gone dry—with no remaining grape sugar—we monitor it with very little further interaction. Malolactic fermentation is discouraged.

TASTING NOTES:

Viognier has an exotic spice note that is apparent in this wine. The spice is followed by lovely stone fruit and citrus flavors, all couched in a light-textured, bright, fresh-tasting white wine.

VARIETAL:

Viognier

APPELLATION:

Israel, Galilee

PRODUCTION NOTES:

Native Yeast Fermentation

AGING:

6 Months In
Neutral Oak

CASES PRODUCED:

700

SUGGESTED RETAIL:

\$28



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