

2015 Chicken Dinner White

\$16.00



Tasting Notes:

This blend of Riesling, Muscat Blanc and Viognier is pale straw color and tropical fruit aromas are the introduction to this off-dry white blend. Flavors of green apple, apricot and honeysuckle create a crisp yet balanced mid-palate and finish.

Pair with: Apricot and walnut topped baked brie, spicy Asian noodles with ginger dressing, fish tacos and mango salsa, and of course chicken!

Awards:

SILVER | 2016 Idaho Wine Competition
SILVER | 2016 Cascadia Wine Competition

Growing Notes:

2015 yielded limited quantity but high quality fruit in the Snake River AVA. Many vineyards experienced rapid temperature decline in November of 2014 impacting the dormancy of the vines. However, certain varieties were unaffected. Riesling was truly a shining star of this vintage, responding well to the early spring and warm summer days and cool nights that Idaho is known for. The varietal displayed bright fruit aromas and lively acidity. Snake River Valley AVA Riesling makes up the majority of this blend and the Muscat Blanc and Viognier were sourced in the Columbia Valley AVA of Washington.

Composition Notes	81% Riesling, 18% Muscat Blanc, 1% Viognier
Aging Strategy	Stainless Steel Tank
Vineyards	Williamson Vineyard, Wallulua Vineyard
Alcohol Content	13.7%
Cases Produced	1272
Release Date	February 2016



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