The 2016 harvest for the Burgundian varietals finished more than a week before the Bordeaux varietals. There were some cooler temperatures in mid-September that allowed the fruit to ripen longer on the vines. The drought was far from over, leading to tight clusters and ripe fruit flavors.

Pale straw in color, this Chardonnay greets you with aromas of honeysuckle and orchard fruit. The nose gives way to flavors of ripe Asian pears and Pink Lady apples. The mouth-feel is juicy and balances the fruit layers. It leaves you with a delightful and elegant finish.

Vegetarian: Fettucine Alfredo, Baked Brie  
Meats: Holiday Turducken, Turkey Burgers  
Seafood: Crab Cakes, Lobster Tails  
Cheeses: Triple-Cream, Mild White Cheddar

Appellation: California  
Varietal Composition: 97% Chardonnay, 3% Pinot Grigio  
Alcohol: 12.5%

From our hilltop tasting room found at the gateway of Wine Country, just north of San Francisco, you will experience stunning 270-degree views of rolling hills and vineyards. Viansa is known for award-winning wines and warm hospitality.
TASTING NOTES:
This medium-bodied Cabernet Sauvignon is rich with blackberry, cherry, and hints of vanilla. Accents of velvety chocolate complement smooth tannins and a medium-long finish.

RECOMMENDED FOOD PAIRING:
Bold and flavorful, this wine is a great pairing to hearty fare such as Bolognese pasta, grilled ribeye, or roasted portabella mushrooms.

COMPOSITION:
81% Cabernet Sauvignon, 11% Petite Sirah, 5% Merlot, and 3% Petite Verdot

ALCOHOL:
13.5% by volume
TASTING NOTES
Fruit-forward and complex, our Gold Sky Merlot opens with aromas of cherries, raspberry and dark chocolate. Juicy flavors of plums, ripe blackberries and toasted oak, with a soft, smooth finish.

RECOMMENDED FOOD PAIRING
Well-balanced and versatile, our Merlot complements a variety of dishes. Try it with margherita pizza, pork chops, or chocolate-dipped strawberries.

COMPOSITION
98% Merlot, 2% Syrah

ALCOHOL
12.5% by volume
This Moscato opens with a beautiful aromas of jasmine flowers and citrus blossoms. Bright and refreshing across the palate, with flavors of fresh cut limes, yellow peaches, and tangerine. Lovely balance and long tangy finish.

FOOD PAIRING:
This wine is great for outdoor picnics. Enjoy paired with a light melon salad, spicy Asian fare, or a fresh fruit tart for dessert.

COMPOSITION:
90% Muscat Alexandria, 9% Muscat Canelli, 1% Riesling

ALCOHOL
11 % by volume