

Viognier

Monticello White Wine

Trump **T** Winery

CHARLOTTESVILLE, VIRGINIA

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Tasting Notes:

True to its variety, this wine has delicate floral notes and aromas of peach, honeysuckle, and tropical fruits. Barrel aging creates a palate that is round, elegant, and complex, giving the wine additional hints of vanilla and toast. Enjoy with roasted chicken, asian dishes, poached seafood, and crabcakes

Terroir

This wine is made from 100% estate-grown fruit. Our vines are sheltered in the foothills of Carter's Mountain in the Monticello American Viticultural Area (AVA).

Winemaking:

Viognier was hand-harvested and destemmed into tanks to undergo a 12 hour cold maceration. After 12 hours, the grapes were pressed and the juices cold-settled before fermenting at a low temperature in stainless steel tanks. After fermentation was nearly complete, one-third was put into 1 and 2 year-old French oak barrels. After nine months of aging on lees, the result is a wine that is aromatic and full-bodied.



VINTAGE

2021

CASE PRODUCTION

927

APPELLATION

MONTICELLO
100% ESTATE GROWN

VARIETALS

100% VIOGNIER

PH

3.39

TA

6.2 G/L

ALC

14.2%

BOTTLED

AUGUST 2022

COOPERAGE

STAINLESS STEEL &
FRENCH OAK

Platinum,
94 pts



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