

# Kestrel

Yakima Valley  
2008 Viognier

*The aromas and flavors are clean and fresh with overtones of citrus, honey-suckle, lemongrass, gooseberry, star fruit, jasmine, and caramelized sugar. The body is rich and perfectly balanced, with the combination of bright fruit and crisp acidity. I would recommend serving this wine with simply prepared foods such sautéed seafood or chicken, seasoned with fresh fragrant herbs, like tarragon or basil.*

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