



## 2022 LANDA VINEYARD VIOGNIER

### ABOUT

Our Viognier comes from the Landa Vineyard located at the base of the Mayacamas Mountains in the Sonoma Valley appellation - just a mile east of the Sonoma Plaza. This site consistently produces high quality Viognier grapes, year after year. Viognier is known for floral aromas, flint and citrus-like flavors. These grapes also lend a fleshy, rich texture to the wine.

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*Fun Fact: Of the wines in the Anaba Rhone portfolio, this Viognier is the most ageable and evolving white wine.*



### VINEYARD DETAILS

APPELLATION Sonoma Valley  
ELEVATION 100 ft.  
SOIL Haire Loam, Sandy Loam, Gravely Loam  
CLONE 643

### WINEMAKING

WINEMAKER Katy Wilson  
HARVEST DATE 09/12/22  
BOTTLING DATE 06/19/23  
AGING 30% new French oak, fermented in stainless and aged in a combination of barrels and puncheons for 9 months.

### TECHNICAL DATA

ABV 13.9%  
pH 3.49  
BRIX 23.2  
CASES PRODUCED 150

### TASTING NOTES

NOSE Honeysuckle, peaches, flint

PALATE Medium-bodied, stone fruits, mango, luscious texture

FINISH Bright acidity and long, minerally yet mouth-filling finish

### CHEF NOTES

When it comes to food pairings, Viognier can complement a variety of dishes due to its rich texture, balanced acidity, and aromatic profile. Pairings to consider: Flavorful cuisine offering spices, not heat, like yellow curry or shrimp tacos, rich seafood dishes like lobster, shrimp scampi and sushi, as well as creamy pasta dishes and gratins.

ANABA WINES

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