

2017 VIOGNIER

FALCON SERIES



VINIFICATION:

Like all our white wines, our 2017 Viognier was tenderly handpicked at optimal ripeness to ensure crisp acidity in the final wine. The grapes were destemmed and pressed directly to a stainless-steel tank where they were cool fermented until dry. 60% of the final wine was left in stainless-steel tanks in contact with fine lees and 40% was transferred to new American Oak and Acacia barrels. After 8 months, the barrels were blended with the tank, filtered, and bottled.

WINEMAKER'S NOTES:

The 2017 Viognier is a clean deep straw. The intense aromatics of this wine explode with scents of zesty citrus, creamy mango, honey, and floral notes. This wine is bold with a fresh tanginess in the mouth. The palate is dominated by tangerine citrus fruit, tropical fruit flavors and subtle coconut. The velvety finish of crisp white peach is effortlessly balanced with a delectably subtle bitterness.

YOUR TASTING NOTES:

SUGAR PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
1.4 g/L Dry	100% Kestrel View Estates	100% Viognier	ABV: 13.2% pH: 3.61 TA: 5.71	1600

CRISPY CRAB CAKES

PAIR WITH 2017 FALCON SERIES VIOGNIER

INGREDIENTS:

CRAB CAKES-

- 1/4 cup mayonnaise
- 1/4 cup minced onion
- 2 eggs, lightly beaten
- 1/2 tsp Worcestershire sauce
- 1/2 tsp dry ground mustard
- 1/4 tsp salt
- 1/4 tsp cayenne pepper
- 1/2 tsp Old Bay seasoning
- 1 lb. lump crabmeat
- 1 cup Panko bread crumbs
- 2 Tbs unsalted butter
- 1/4 cup vegetable oil
- Lemon wedges for serving

AIOLI-

- 1 1/2 cups mayonnaise
- 1/4 cup fresh lemon juice
- 6 large garlic cloves, minced
- 1/2 Tbs Sriracha hot sauce



PREPARATION:

1. In a medium bowl, combine the mayo, onion, eggs, Worcestershire, dry mustard, salt, Old Bay seasoning and cayenne. Fold in crabmeat and 1/4 cup Panko. Shape the mixture into 16 cakes about 1 inch thick. Coat the crab cakes with the remaining Panko crumbs and transfer to a baking sheet lined with wax paper
2. In a large skillet, melt 1 Tbs of butter into 2 Tbs of the oil. When the foam subsides, add half of the crab cakes and cook over moderate heat until golden and crisp, 2-3 minutes per side. Drain crab cakes on paper towels and keep warm in low oven if you like
3. Cook the remaining crab cakes in the remaining 1 Tbs of butter and 2 Tbs of oil. Serve with lemon wedges.