

FRIZZANTE

FALCON SERIES



Semi-Sparkling Sexy Viognier

VINIFICATION:

Italians know their wine and how to enjoy it! A varietal hailing from Italy, Frizzante has long been a Kestrel favorite. We are proud to present this semi-sparkling technique for the very first time!

The name “Frizzante” refers to millions of tiny bubbles. This is much subtler than a French Chardonnay, making it a dangerously smooth drinker. For this Kestrel Frizzante, we used our hand picked and estate grown Viognier. The Viognier transformed beautifully into the crisp, light and refreshing Frizzante that now fills your glass!

WINEMAKER NOTES:

This estate grown Frizzante of Viognier perfectly captures the stony soil and beautiful complexity of our Kestrel View Estates Vineyard. The pale yellow color prepares your mind for the subtle citrus undertones of the nose and flavor. You’ll be greeted by the aroma of orange blossoms and lemon grass with a bouquet of wet granite and fresh sea air. The palate is filled with grapefruit, lemon, and summer rain. The millions of tiny bubbles pleasantly lead to a finish of crisp pair. Great as a palate cleanser, try this Frizzante with lightly salted potato chips to dazzle your senses!

YOUR TASTING NOTES:

SUGAR PROFILE

1.5% Residual Sugar
Off Dry

VINEYARD

Kestrel View Estates
Vineyard

BLEND

100% Viognier

TECHNICAL

Alc. 13.7%
pH: 2.99
TA: 6.7g/L

POTATO CHIPS

PAIR WITH FALCON SERIES FRIZZANTE

INGREDIENTS:

- Russet or Yukon Gold Potatoes (peeled or scrubbed)
- Vegetable oil
- Salt
- Fresh-ground black pepper



PREPARATION:

- Using a potato slicer set at the thinnest setting (1/16 or 1/32 inches), slice the potatoes over a large bowl of cold water. Let the slices soak for 10 minutes. Rinse and blot completely dry with paper towels.
- Heat 2 inches of vegetable oil in a 4 or 5 quart pan over medium high heat. Once the oil reaches 380°F, begin to fry the potatoes in batches, being careful not to overcrowd the pan. Stir occasionally to separate and submerge the slices until crisp and golden (about 2 minutes for 1/32 inch slices and 4 minutes for 1/16 inch slices). Using a slotted spoon, transfer the chips to paper towels to drain. Let oil return to 380°F between batches.
- Season to taste with salt and fresh-ground black pepper.