



ANALYSIS	
Brix	42
pH	3.97
Alcohol	15.1
T.A.	0.55 g/L
R.S.	15.8%
PRODUCTION	
Cases	85 – 375 ml Bottles
Cooperage	Neutral Oak
Aging	10 Months

2013 Amber Moonlight

100% ESTATE VIOGNIER LATE HARVEST
POMAR JUNCTION VINEYARD

Winemaker's Note

This dessert wine is great with crème brûlée, pastries, and desserts. The fruit ripened on the vine to decadent sugar levels. Fermentation was arrested partially through its natural process, which gives the wine complex sweetness from its own residual sugar. Underlying floral aromas and tropical flavors typical to Viognier are present but now in more layered dessert wine tones.



Matt Merrill, General Manager
mmerrill@pomarjunction.com
805.391.3076