



2007 Novy Russian River Valley Viognier

Quite frankly, we love Viognier. There is something so beguiling about the nose, the crisp acidity, and the pure fruit that it is difficult for us to refuse a glass (or two), especially when the weather warms up. We try to capture that lively spirit of the grape in our Viognier by picking fairly ripe fruit (but not over ripe), by fermenting the juice entirely in stainless steel, and by eschewing malolactic fermentation. All of these techniques seem to help preserve the wonderful fruit while retaining the crispness that keeps the wine fresh.

The 2007 Novy Viognier was picked on September 27 and immediately pressed to bins to settle for 24 hours, racked to two different tanks and fermented using a combination of yeasts. At dryness the wine was racked to stainless steel barrels where it was kept until bottling in May.

With crisp pear and peach aromas, wonderfully forward and sweet tasting fruit, and a long, crisp finish, this is the perfect wine to serve at the beginning of a meal.

302 cases produced

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Novy Family Wines

980 Airway Ct., Ste. C.

Santa Rosa, CA 95403

707-578-3882 ph.

707-578-3884 fx.

www.novyfamilywines.com