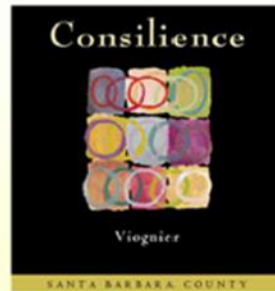




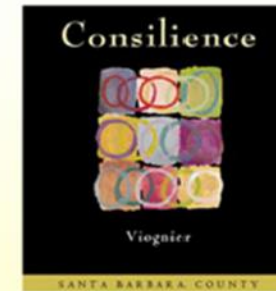
Consilience Viognier 2006



Exhibiting an intense bouquet of honeysuckle and melon, this wine is sunshine in a glass. Flavors combine and give way to a pleasant union of apples and pears. Crisp minerality from partial stainless barreling provides a brisk and refreshing finish. Pairs well with duck confit, fresh sauteed scallops, and glazed honey baked ham.



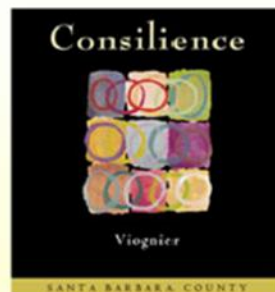
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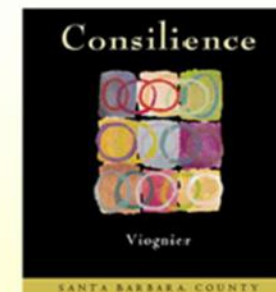
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