

BIANCHI

2025 RESERVE VIOGNIER

VINEYARD + VINTAGE

The 2025 vintage is the first of hopefully many. This years' viognier was grown in the beautiful Edna Valley in San Luis Obispo County. This coastal appellation lies 5 miles east of the Pacific Ocean, which makes this area a cool to moderately cool growing region. Fog is usually present until the late morning during the Spring and Summer months. The cool onshore winds in the afternoon create a very long, ideal growing season. In fact, Edna Valley is known to have one of the longest growing seasons in California. The mild climate and long growing season led to a slow ripening, resulting in a crisp, mineral-driven, and delicate Viognier with bright fruit character. The clay-rich soils bring delicate acidity and soft complexity in the wine.

TASTING & PAIRING

Appearance: Light bodied with a pale-yellow hue. *Aroma:* honeysuckle, jasmine, Asian pear, petrol, and crushed rocks.

Flavor: Lychee, freshly sliced green apple, green olive, Meyer lemon, tart tangerine, nectarine, and a hint of ginger.

This vintage opens with aromatics of honeysuckle, jasmine, Asian pear, petrol, and minerality such as crushed rocks. The palate is a symphony of lychee, freshly sliced green apple, green olive, Meyer lemon, tart tangerine, nectarine, and a hint of ginger. This wine pairs beautifully with Green Curry with Shrimp, Pad Thai, butter chicken, a charcuterie platter with an assortment of soft cheeses such as Brie and gouda, Almonds, apricots, and more!



Varietal: 100% Viognier
Aging: French oak | 7 months
Clone: unknown
Appellation: Edna Valley | San Luis Obispo
R/S: 0.10
Acidity: 3.4pH
ABV: 13%
Production: 52 cases
Harvest Date: 10/02/25
Bottling Date: 05/08/26



Sales Office | 496 N Coast Highway Laguna Beach, CA 92651 | order@bianchiwine.com
Bianchi Winery | 3380 Branch Road Paso Robles, CA 93446 | 805.226.9922