

06 Yalumba '4 Series' Viognier

Scoring Methodology (Uses the NVC 25-Point Wine Evaluation Scale): {25/Perfect} ~ {24-23/Excellent} ~ {22-21/Very High Quality} ~ {20-19/Very Good} ~ {18-16/Good} ~ {15-9/Ordinary} ~ {8-6 Below Average} ~

Wine Blogosphere 5 Star Rating System w/ the 25 point NVC System: {Five Stars/25 - 23 pts.} ~ {Four Stars/22 - 19 pts} ~ {3 Stars/18 - 16 pts} ~ {2 Stars/15 - 9 pts} ~ {Under 9 Pts/1 Star}

*Appearance (3 Pts. Total)*

**CLARITY**  
*Cloudy - Clear - Brilliant*

**COLOR**  
*Hue*

**COLOR**  
*Depth*

Brilliant

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Greeny Straw

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Light +

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**Total** 3



*Aroma/Bouquet (7 Pts. Total)*

**NOSE**

**AROMA INTENSITY**

**OFF NOTES**

Apricot, white peach, lime zest, vibrant floral notes on the edges

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Light +

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N/A

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**Total** 4

*Taste/Texture (15 Pts. Total)*

**FIRST IMPRESSION**

**MID-PALATE**

**FINISH**

**TASTE INTENSITY**

Apricot and abundant orange zest and lime notes

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Citrus, tropical fruit and apricots

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Orange zest, floral notes and a bit of heat

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Medium +

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**Total** 11

**Final Score** **18**

**General Notes**

For approx. US \$11 it's hard to find a better deal in Viognier. Not quite as oily and viscous as Central Coast Viogniers while a bit of heat on the finish characterizes this wine and its place in the market. However, as a value at price point this wine is hard to beat. Best served almost at room temperature to allow the fruit to shine through, braced with plenty of acidic balance for food.

**Wine Blogosphere Five Star Rating** ★★★★★

**Wine Style (Food or Social)**

**Food Pairing**

**Drinkable for how long?**

**Price**

**Value Assessment**

**Who Would This Wine Interest? (WWTWI)**

Food

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Unadorned Shellfish

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Drink Now

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\$10.99

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Price Performer

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Adventurer

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Taster: Jeff

Date: 04-22-08

Adventurer/Fashionista