



# Infinite Wisdom

2023 VIOGNIER

## winemaker notes

Our Infinite Wisdom 2023 Viognier, from the Central Coast of California, is full of complexity and fruit-forward characters. It is a dry white with a seductive nose of pear, cherry and pineapple. It reminds me of the fruity bubble gum I grew up with. This Viognier has a dry attack in the mouth through to the finish. There are no signs of sweetness and all of the fruit characters come from its lower temperature fermentation and the grape itself. Viognier thrives in semi-arid regions but this wine had the added benefit of the cool Pacific Ocean influence for acidity. Shorter in length and medium intensity, this wine is balanced, straightforward and finishes with layers of cantaloupe and almond.

**Appellation:** California

**Varietals:** 100% Viognier

**Alc:** 12.6%

**Released:** September 2024



## About the Brand

"For beautiful eyes, look for the good in others; for beautiful lips, speak only words of kindness; walk with the knowledge that you are never alone." - Infinite Wisdom of Audrey Hepburn



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## profile

**Nose:** Pear | Cherry | Pineapple | Fruit gum

**Mouth:** Dry attack | Acidity | Short length | Medium intensity | Balanced | Cantaloupe | Almond



**Serve:** Cold

**Aging:** 2 - 3 years

**Pairs well with:** Spicy Thai food | Indian curries | Savory pastries | Egg bites | Gouda | Mozzarella | Monterey Jack

**Similar to:** Pause Button Wind Down White and Homage Cellars Pinot Grigio

**Fun fact:** Viognier produces low yields, is challenging to cultivate and almost went extinct in the 1980s.



**2**  
servings

**10m**  
prep

**10m**  
cook time

**try with**  
dry whites

## Cold Thai Noodle Salad

### Ingredients

#### DRESSING

- 1/4 cup Thai Kitchen® Gluten Free Sweet Red Chili Dipping Sauce, 6.57 fl oz
- 2 tablespoons lime juice
- 1 tablespoon brown sugar
- 1 tablespoon sesame oil
- 2 teaspoons soy sauce
- 1 teaspoon toasted sesame seeds

#### NOODLE SALAD

- 1/2 box (about 7 ounces) Thai Kitchen® Gluten Free Stir Fry Rice Noodles, 14 oz
- 1 cup bean sprouts
- 1/2 cup julienne-cut red bell pepper
- 1/2 cup julienne-cut snow peas
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons coarsely chopped peanuts

### Directions

For the Dressing, mix all ingredients in medium bowl. Set aside.

Bring a large pot of water to boil. Remove from heat. Add rice noodles, stirring to separate noodles. Let stand 5 to 7 minutes or until noodles are tender but firm. Rinse under cold water; drain well.

Toss noodles with 1/4 cup of the dressing. Place on serving platter. Top with bean sprouts, bell pepper and snow peas. Drizzle with remaining dressing. Garnish with cilantro and peanuts.