



# Symbio

2024 VIOGNIER

## winemaker notes

Our Symbio Viognier came from a single vineyard located in Northwest Lodi. An interesting fact about this vineyard is that it is managed under LODI RULES Certified Green practices. Respect for the environment and farming in ways that meet the wine needs of today without compromising the ability of future generations to create their own livelihoods, is very much front and center. Our Viognier was produced and aged in a stainless-steel tank. This dry white wine offers aromas of pineapple, yellow cherry and orange zest. Interesting notes of hazelnut and walnut are also present. After a generous attack and some acidity, lemon, pear and apple characters round out the mouth. The acidity creates a dry, compact structure which will lessen over time. This is a classic Viognier that highlights a symbiotic, sustainable approach to viticulture.

**Appellation:** Lodi

**Varietals:** 100% Viognier

**Alc:** 13.8%

**Released:** March 2026



## About the Brand

Symbio celebrates the symbiosis between the flora and fauna in the vineyard. From the amorous bee, to the clever coyote, to the agile hawk—every wild creature plays their own important role in helping yield healthy vines.



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## profile

**Nose:** Mineral | Pineapple | Yellow cherry | Orange zest | Hazelnut | Walnut

**Mouth:** Generous attack | Lemon | Acidity | Pear | Apple | Acidity | Dry, compact structure



**Serve:** Cold

**Aging:** 3 - 4 years

**Pairs well with:** Steamed or grilled seafood | Indian curries | Chicken tagine | Macadamia nuts | Veggie wontons | Mozzarella | Baked Brie with apricots

**Similar to:** Infinite Wisdom Viognier and Monarch Semillon

**Fun fact:** Legend has it that the Roman Emperor Probus brought Viognier vines from the Dalmatian coast in Croatia to France, in 281 CE.



8  
servings

30m  
prep

1h 15m  
cook time

try with  
dry whites

## Spiced Chicken Tagine

### Ingredients

- 1 tablespoon McCormick Gourmet™ Organic Paprika
- 1 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper
- 1 teaspoon McCormick Gourmet™ Organic Ground Saigon Cinnamon
- 1 teaspoon McCormick Gourmet™ Organic Roasted Ground Cumin
- 1 teaspoon McCormick Gourmet™ Organic Ground Ginger
- 1 teaspoon salt
- 1/4 cup flour
- 2 1/2 pounds chicken parts, skin removed
- 2 tablespoons olive oil
- 2 medium onions, thinly sliced
- 3 carrots, cut on the bias into 1/2-inch slices
- 1 tablespoon minced fresh garlic
- 2 large Yukon gold potatoes, cut into 1-inch cubes
- 1 cup Greek cracked green olives
- 1 preserved lemon, cut into 8 wedges
- 4 tablespoons chopped fresh cilantro, divided
- 4 tablespoons chopped fresh parsley, divided
- 2 McCormick Gourmet™ Organic Bay Leaves
- 1 1/2 cups chicken stock

### Directions

Preheat oven to 350°F. Mix paprika, pepper, cinnamon, cumin, ginger, and salt. Mix 1 tablespoon of the spice mixture with flour in a shallow dish. Coat chicken with flour mixture. Reserve remaining spice mixture. Heat 1 tablespoon of the oil in tagine on medium-high heat. Cook chicken in batches, 3 to 4 minutes per side or until well browned, adding remaining 1 tablespoon oil as needed. Remove from tagine; set aside.

Add onions, carrots, garlic, and remaining spice mixture to tagine. Cook and stir 5 minutes or until onions are lightly browned. Return chicken to tagine. Add potatoes, olives, preserved lemon, 2 tablespoons each of the cilantro and parsley, bay leaves, and stock.

Bring to boil. Cover. Transfer tagine to oven. Cook 1 hour or until chicken and potatoes are tender. Sprinkle with remaining 2 tablespoons each cilantro and parsley. Serve with cooked couscous, if desired.

*To prepare without a tagine, prepare seasoning and coat chicken as directed. Heat oil in a 6-quart Dutch oven on medium-high heat. Add chicken; cook 6 to 8 minutes or until browned on both sides. Remove from pot. Stir in onions, carrots, garlic, and remaining spice mixture. Cook and stir 5 minutes or until onions are lightly browned. Return chicken to pot. Add potatoes, olives, lemon, 2 tablespoons each of the cilantro and parsley, bay leaves, and stock. Bring to boil. Reduce heat to low; cover and simmer 1 hour or until chicken and potatoes are tender. Serve as directed.*