



GRAPE VARIETIES

100% VIOGNIER

PRODUCTION

610 CASES

BOTTLED

FEBRUARY 23, 2018

ALC % VOLUME 14.0%

PH 3.49

TA G/L 7.87 RS G/L 5.1

SKU 44511

This popular wine has aromas of ripe peach, guava, paraffin wax, mango and a hint of jasmine. It is rich with a fuller body and flavours of apricot, lemon curd, gooseberries and yellow plum, with a hint of white pepper on the finish.

FOOD PAIRINGS

This is the ultimate summer wine, paired with curried mussels, salads, halibut in a citrus butter sauce, or sipping it on the patio with friends.

VITICULTURE

Clone 642, planted in 2005, combined with Viognier from Blind Creek Vineyards in the Similkameen. Cane pruned, shoot and fruit thinned to produce 3.25 short tons per acre.

WINEMAKING

Harvested on September 11th and October 7th respectively, a combination of Viognier fruit from our Allendale Vineyard and from the Similkameen Valley was almost entirely whole cluster pressed and cool fermented in stainless steel. The remaining 7% of the fruit was crushed and partially skin fermented with daily pumpovers, before pressing off and completing fermentation. The finished wine was racked off and carefully blended before crossflow filtration and bottling in late February.

2017 VIOGNIER