



2016

# viognier



*This popular wine has aromas of white peach, tangerine and a hint of coconut. It is rich with a fuller body and flavours of apricot, pineapple, orange blossom, passionfruit, with ginger on the finish.*

## FOOD PAIRINGS

This wine is the ideal accompaniment to summer, whether it's paired with grilled fish, chicken skewers, sushi, or simply sitting on the patio.

## VITICULTURE

Clone 642, planted in 2005. Cane pruned, shoot and fruit thinned to produce 4.4 short tons per acre.

## WINEMAKING

Harvested on September 22th and October 12th 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. Of the 3 stainless steel fermentations, one was performed using the Aromaloc system. The remaining 8% 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.

Grape Varieties:	100% Viognier
Production:	1150 cases
Bottled:	February 22, 2017
Alc % volume:	13.7%
pH:	3.27
TA g/L:	6.93
RS g/L:	2.7

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