



GRAPE VARIETIES

100% VIOGNIER

PRODUCTION

1095 CASES

BOTTLED

FEBRUARY 21, 2019

ALC % VOLUME 13.8%

PH 3.5

TA G/L 6.3

RS G/L 4.65

SKU 44511

2018 VIOGNIER

Delicate floral aromatics with notes of apricot, orange blossom and honey with a hint of elderflower. Mandarin, honeycomb and white peach come through on the palate. Combination of fruit from Estate and Similkameen Valley. Predominantly whole cluster pressed and 6% skin contact. Stainless steel cool fermented.

FOOD PAIRINGS

The texture, soft acidity and hint of sweetness make this wine a perfect pairing with spicy seafood, pad thai or grilled chicken.

VITICULTURE

Clone 642, planted in 2005, combined with Viognier from Blind Creek Vineyards in the Similkameen. Cane pruned, shoot and fruit thinned to produce 4.25 short tons per acre.

WINEMAKING

Harvested on October 10th and October 23rd 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 6% 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.