



GRAPE VARIETIES

100% VIOGNIER

PRODUCTION

87 CASES

BOTTLED

MARCH 21, 2022

ALC 13.6%

PH 3.26

TA G/L 6.8

RS G/L 1.3

2021 RESERVE VIOGNIER

Luscious apricot, spun sugar, and earthy beeswax sing in symphony with notes of lemon blossom and tangerine zest. Rich and textural on the palate, with the bright vibrant finish that is so classic of our Okanagan Falls Viognier.

FOOD PAIRINGS

Goat cheese, orange blossom Panna Cotta, and lounging on a Sunday morning in a luxe silk robe.

VITICULTURE

A perfect combination of fruit from our Allendale and Osoyoos vineyards. These two dramatically different climates allow us to capture a wide range of classic Viognier flavours. Each block was meticulously farmed to allow for the purest expression of what the fruit flavour profile was expressing.

WINEMAKING

One of our most adventurous wines yet, and a beautiful introduction to two of our new fermentation vessels - fondly known as Priscilla and Dave. A small select pick from our Allendale block was fermented and aged in Priscilla, a concrete egg, allowing for the true expression of the vibrancy of the fruit. Another small parcel of fruit from Osoyoos spent 6hrs on skins before pressing and being fermented in Dave, a beeswax lined clay Amphora.