



GRAPE VARIETIES

100% VIOGNIER

PRODUCTION

1500 CASES

BOTTLED

FEBRUARY 2023

ALC 13.5%

PH 3.12

TA G/L 6.8

RS G/L 5.0

2022 ESTATE VIOGNIER

Aromas of jasmine, honeysuckle, and green tea awaken your senses. With your first sip, apricot, Meyer lemon peel and notes of chalky minerality dance across your palate. Our signature vibrant acidity, balanced with beautiful concentration, prepares you for more.

FOOD PAIRINGS

Carrot and ginger soup, scallop ceviche and the joy of finding a perfect shell on the beach listening to 'Nevermind' by Dennis Lloyd.

VITICULTURE

Sourced from three of our favourite Viognier vineyards in the southern Okanagan, this Viognier is all about site expression. Each vineyard block was grown and cared for specifically to allow the fruit to showcase its climate and soil. In true dedication to highlighting our vineyards, the blocks were picked in small batches to accentuate the fruit's individuality best.

WINEMAKING

Each block of fruit was carefully handpicked, sorted and whole cluster pressed. In order to elevate the natural acidity and floral aromatics, we leaned heavily on fermentation in stainless steel, but did ferment a small portion in French oak - just to give the wine an extra boost of luxuriousness.