



GRAPE VARIETIES

100% VIOGNIER

PRODUCTION

1150 CASES

BOTTLED

JANUARY 19, 2021

ALC 14.4%

PH 3.41

TA G/L 6.41

RS G/L 2.4

SKU 72700

2020 VIOGNIER

Exotic notes of Asian pear, mango, tangerine and honey are some of the layered aromas to discover in this Viognier. Full-bodied and rich on the palate with notes of candied ginger and ground cherry to accent the finish.

FOOD PAIRINGS

Grilled monkfish, creamy pasta, apricot glazed halibut, gruyere.

VITICULTURE

Clone 642 from our Allendale vineyard, planted in 2005 in combination with Viognier from our scorching hot vineyard in Osoyoos. The vines were exclusively cane pruned and shoot thinned to produce an average of 4 tons/acre.

WINEMAKING

Harvested in the third week of October, The fruit was almost entirely whole cluster pressed and cool-fermented in stainless steel. The remaining 5% of the fruit was crushed and fermented partially on skins before pressing off. The finished wine was racked off and carefully blended before bottling in January of 2021.