



VIOGNIER 2021

TASTING NOTES— The 2021 Viognier was produced from 100% Naramata Bench fruit. The Viognier was hand harvested, pressed and fermented separately and blended just before bottling. As usual, minimalist winemaking took place, only adding yeast and nitrogen (yeast nutrient) to the wine during a long cool fermentation (17 °C).

The Viognier can be described as fresh and crisp with concentrated stone fruit characters, light floral notes with hints of honey and spice. Pair this wine with grilled octopus, Calamari, Pad Thai, yakitori, BBQ salmon and cheeses such as camembert, blue cheese, Emmenthal and gruyere.

DOUBLE GOLD — 2022 All Canadian Wine Championships

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Viognier

PRODUCTION SIZE: 530 Cases

ALCOHOL: 13,5%

SWEETNESS: Dry

AGING: Drink Now to 2027

REGION: Naramata Bench, Okanagan Valley

SOIL TYPE: Sandy Loam and Stoney Silt

AGE OF VINES: 10+ Years

HARVEST DATE: September 28 & October 1, 2021

BOTTLING DATE: May 14, 2022

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