

# FERMENTATION 50% CONCRETE EGGS 50% FRENCH OAK

**Harvest Date** рΗ October 06, 2021 3.66 Varietal Acidity 100% Viognier 6.0 g/L **Cases Produced** R.S. 1050 3.0 g/L Price Alcohol \$27.99 plus tax 14 5%

VIOGNIER 2021

**INSIDER TIP** The trick with Viognier is to get optimal ripeness without losing acidity, thus choosing the right day to pick is critical.

## **Wine Profile**

Viognier grows at our Perfect Hedge Vineyards in Osoyoos. An hour south of the Naramata Bench winery site, this vineyard is hotter and dryer, which provides the extra heat units that Viognier requires to ripen fully. Viognier is a unique white varietal combining weightiness on the palate and amazing floral aromatics.

# **Tasting Notes**

The 2021 vintage produced a very aromatic wine with notes of lychee and lemongrass with jasmine and honeycomb. The heat of the vintage softened the acidity, creating a ripe and round wine, brimming with melon, fuzzy peach, and a spicy oak finish. This decadent style of Viognier will pair nicely with lemon-butter seared shrimp.

# **Winemaking Notes**

Our Viognier is aged in a combination of concrete and oak. In 2021 we used 13% New French oak, and 20% puncheons. The wine was aged sur lie for 5 months to add textural complexity to the wine.

# **Vintage Notes**

The 2021 growing season is one that will be remembered for a long time. The season was marked by intense heat in the Okanagan. The resulting budbreak gave us berries that grew to a small size and the clusters were loose. These small berries had a high concentration of flavour, colour, and tannins.

The vintage started slow but by mid summer the vines were progressing well. The crop was light in general which allowed the quality to really shine. Loosely formed bunches with smaller than average berry size, allowed for full sunlight penetration with resultant development of intense fruit flavours.

### Vinevard

Sourced from the Perfect Hedge vineyard in Osoyoos, Bullpine and Thomas Ranch vineyards in Okanagan Falls.

