



## FERMENTATION

100% CLAY AMPHORA



## Harvest Date

September 25, 2024

## Fermentation

100% Clay Amphora

## Cases Produced

100

## Price

\$35.00

## pH

3.53

## Acidity

4.79 g/L

## R.S.

3.99 g/L

## Alcohol

13.5%

## LAUGHING STOCK VINEYARDS

# AMPHORA VIOGNIER 2024

**INSIDER TIP** Viognier is an ancient grape variety, possibly from Dalmatia, and brought to the Rhône Valley in 281 by Romans.

## Wine Profile

Viognier is a late ripening variety that requires a long growing season to fully ripen. For this reason, this fruit comes from our vineyard in Osoyoos.

## Tasting Notes

This is quite different from our annual expression of Viognier aged in concrete and oak. This wine offers aromas of nectarine, ripe melon and white flowers with flavors of peaches and lime zest. The long weighty finish will pair nicely with grilled chicken kebabs or grilled shellfish. Drink from 2025-2029.

## Winemaking Notes

Our winemaking choices for this vintage include whole cluster pressing, wild yeast fermentation in clay

Amphora and 2 months of aging sur lie. The grapes for this wine were hand picked and double hand sorted to ensure only the best fruit was used.

## Vintage Notes

The Okanagan's 2024 freeze event was an unprecedented shake-up—one that tested even the most diversified portfolios. While our vineyards weather the storm and we continue to invest in the future, we remain committed to crafting wines that meet the high standards of our shareholders.

This year, we are producing a select few wines from our BC harvest, supported by our carefully managed inventory. Behind the scenes, our team has also explored

thoughtful ways to adapt our sourcing for the future—strategically and selectively—ensuring we maintain the standards and style you've come to expect. We will be introducing one limited-edition release featuring fruit sourced from the Pacific Northwest—an opportunity to showcase the strength of diversification in winemaking. Working closely with a trusted network of esteemed vineyards in Washington state, our winemaking team has meticulously overseen every step—from vineyard selection to fermentation—to uphold the precision, structure, and quality that define Laughing Stock Vineyards. More information on that will be released later this year.

## Vineyard

Sourced from Perfect Hedge Vineyards in Osoyoos.



## LAUGHING STOCK VINEYARDS

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