



LAUGHING STOCK VINEYARDS

VIOGNIER 2018

Harvest Date

September 24,
2018

Aging

100% Viognier

Cases Produced

584

Price

\$24.99 + tax

pH

3.38

Acidity

5.7 g/L

R.S.

<1 g/L

Alcohol

13.9%

INSIDER TIP

The trick with Viognier is to get optimal ripeness without losing acidity, thus we combine two separate pick dates.

Vintage Notes

2018 was a long, moderate vintage. The winter was mild and spring cool resulting in a late bud break, followed by healthy flowering. The summer was hot and dry allowing for optimal fruit development. In August, the temperature dropped and the smoke from local wildfires blocked sunlight and delayed veraison. September was cooler, which extended growing season and allowed for a steady pace of harvesting. Harvest commenced on Sept. 19 with Pinot Gris from OK Falls. Fall continued to be warm until November. Expect nice flavour complexity, slightly restrained alcohol levels, balanced acidity and freshness.

Vineyards

The Viognier is 100% estate grown on the Perfect Hedge Vineyard on East Bench in Osoyoos.

Wine Profile

Viognier grows at our Perfect Hedge Vineyard in Osoyoos. An hour south of the Naramata Bench winery site, the vineyard is hotter and provides the extra heat units that Viognier requires to ripen fully.

The 2018 vintage developed intense aromas of florals, lavender and green apples leading to flavours of honeydew melon, apricot, syrupy peaches and a hint of almond. This crisp, clean textured wine is nicely balanced with a complex palate leading to a lengthy finish.

We recommend pairing our 2018 Viognier with roasted cornish game hen, veal, pork tenderloin or cedar plank salmon.

Winemaking Notes

In 2018, we selectively picked the 100% estate grapes from our Perfect Hedge vineyard in Osoyoos on two separate days in late September and early October. The grapes were whole cluster pressed and fermented in 40% concrete eggs, 32% neutral French oak and 28% stainless steels. Then it was aged in a combination of oak, stainless steel and concrete to add complexity to the wine.

Our winemaking team has been using concrete eggs since 2011. Concrete fermenters are slightly porous thus allowing the wine to breathe without imparting any flavours. The egg shape brings some unique properties to the fermentation process by keeping the lees in a constant state of movement.



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