



ROAD 13



2018 VIOGNIER

FIELD REPORT

The 2018 vintage started with a very warm spring & summer which provided earlier season ripening. The Fall was cooler than usual, allowing ripe fruit character to be harnessed from each grape variety while maintaining balanced acidity in the final wine.

WINEMAKER'S NOTES

All of the Viognier fruit in the 2018 vintage came from our West Osoyoos vineyard. The fruit was hand-harvested, sorted and pressed before a slow fermentation in stainless steel tanks to preserve its fresh fruit flavours & aromas. The finished wine then was aged for 4 months in French oak barrels which added a rich complexity to this wine.

TASTING NOTES

Complex in all the right ways! White peach, honeysuckle blossom, and freshly-picked apricot on the nose and flavours of peach and nectarine on the palate. This Viognier is all kinds of bright and just the right amount of balance.

PERFECT PAIRINGS

Spicy dishes of any kind. Spicy conversation.

BLEND

100% VIOGNIER

CHEMISTRY

PH 3.4 TA 5.3 G/L
ALC 13.6% RS 3.5 G/L

PRODUCTION

BOTTLED MAY 2020
485 CASES
SKU 739888