



# ROAD 13



## 2019 ROAD 13 VIOGNIER

### FIELD REPORT

The 2019 vintage started with a very warm spring and summer, providing excellent growth through veraison. The fall temperatures were cooler allowing for a slower ripening season. This resulted in Viognier with lower alcohol, ripe fruit notes and crisp, balanced acidity.

### WINEMAKER'S NOTES

The Viognier for this wine was grown in our west Osoyoos vineyard. The west side of the Okanagan valley gets the evening shade from the mountains which helps to preserve the acidity while still developing the full ripe flavours that the South Okanagan is known for. Handpicked and sorted, gently pressed before fermentation in stainless steel tanks to preserve the fruit's fresh flavours. The finished wine was then aged in French oak barrels for 6 months before final blending and bottling.

### TASTING NOTES

Complex in all the right ways! Quince, pear, and papaya on the nose and flavours of Caramelized apple and pear with subtle citrus and vanilla bean notes on the palate. This Viognier is all kinds of bright and just the right amount of balance. Pairs well with spicy food and spicy conversation.

### PERFECT PAIRINGS

Grilled prawns. Roasted chicken. Corn-on-the-cob. Stuffed pork tenderloin.

#### BLEND

100% VIOGNIER

#### CHEMISTRY

PH 3.39 TA 5.3 G/L  
ALC 13.6% RS 3.5 G/L

#### PRODUCTION

BOTTLED MAY 2019  
485 CASES  
SKU 739888