

# 2021 VIOGNIER

## FIELD REPORT

The 2021 growing season got an earlier than average start. Warm spring conditions resulted in an early budbreak and vigorous growth. June saw unprecedented temperatures and resulted in poor flowering, lowered berry-set and some sun damage to the young grape clusters. Dry summer conditions continued to slow vine growth and bring wildfires. The silver lining was that the high level smoke blocked the sun and delayed ripening in the vineyards. Harvest began earlier than usual, with many grape varieties ripening at nearly the same time and picking finished earlier than most years.

## WINEMAKER'S NOTES

Fruit was hand-harvested and sorted before a gentle whole-cluster pressing. The pressed juice was cold settled and racked off the solids before fermentation. The juice was split into two stainless steel tanks and a concrete tulip using three different yeast strains. After a slow fermentation, the three wines were blended back together and aged in French oak barrels (30% new) for 5 months before final blending and bottling.

## TASTING NOTES

Nuanced notes of ripe golden mango, citrus peel, marmalade, and jasmine flowers are highlighted on the nose, complemented by tropical fruit on the palate. Full-bodied and rich with an excellent finish and length.

## PERFECT PAIRING

Roasted chicken, turkey, duck dishes, or pork tenderloin. This wine is also equally at ease with salmon, trout, oysters or crab. Its flavours complement soft and firm cheeses, vegetarian dishes, and many Asian cuisines.

**BLEND**  
100% Viognier

**CHEMISTRY**  
PH 3.46  
TA 5.7 G/L  
ALC 14.0 %  
RS 3.2 G/L

**PRODUCTION**  
Bottle May 2022  
525 Cases

All about the dirt.

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SOUTH OKANAGAN  
HARD  
WORK  
**ROAD 13**  
BOLD  
FLAVOUR  
WINERY + FARM

