



ROAD 13



2018 BLIND CREEK VIOGNIER

FIELD REPORT

The 2018 growing season was another challenging campaign. The season got off to a good start and the fruit set was excellent, allowing for a larger crop compared to the previous year. Things progressed quite well until about mid-July when, just as in 2017, smoke from Forest fires in the Pacific Northwest blocked out a lot of sunlight and slowed down ripening.

WINEMAKER'S NOTES

The grapes for the 2018 Blind Creek Viognier were picked on October 22nd, 2018, a full 3 weeks later than in 2017. They were carefully hand-sorted and gently whole-bunch pressed, before 24 hours of cold settling. Fermentation took place slowly at cool temperature in Stainless steel tanks to preserve the intense, beautiful aromatics of this wine.

TASTING NOTES

Take a sip to the tropics with intensely fruity notes of apricots, nectarines, and mandarin orange with hints of white flowers on the nose and flavours of caramelized stone fruit and vanilla bean notes on the palate. These aromas carry onto the round, rich palate, making for a delicious, decadent wine with beautiful balance and a long finish. This liquid gold Viognier is all kinds of bright and just the right amount of balance. The overall impression is of a wine that is full, rich, and decadent.

PERFECT PAIRINGS

Pairs well with spicy food and spicy conversation. It will also pair perfectly with various shellfish dishes and spicy curries. In addition, we recommend experimenting with nuts such as cashews and various softer mild cheeses.

BLEND

100% VIOGNIER

CHEMISTRY

PH 3.55

ALC 13.7%

TA 5.8 G/L

RS 5.0 G/L

PRODUCTION

BOTTLED JUNE 2019

580 CASES

SKU 21454