

Mouflon viognier Skin Fermented White 2020

A complex yet delicate wine showing orange zest, tangerine, apricot, chamomile flowers and eucalyptus with, fennel, cumin seeds, bergamot tea and white gummy bears. A rounded texture with a long, warm finish. Pair with dumplings, a curry, or chill and drink as an aperitivo on a warm summer's evening.

Varietal Co-fermented: 48% Viognier, 27% Chardonnay and 25% Marsanne

Cases produced: 149 **Harvested:** 29th September 2020 **Brix:** 20.9

Fruit: ripe and clean at 10°C **Yield:** 2.4 metric tonnes per acre

Vineyard: Bock Vineyard, St David's Bench, Ontario, Canada (elevation 450 ft). Minimal till and permanent cover crops with reliance on biologicals and elementals.

Climate: Continental - cooler night temperatures help preserve aromatics, however the vineyard has one of the highest heat unit accumulations in the Niagara Peninsula.

Soil: Tavistock red phase, Toledo loamy phase and Toledo phase; soils not common in the region

Age of vines: 9 years **Training:** double guyot with profil alsace trellis

Irrigation: dry farming

Growing season: Despite a cooler than normal start, the growing season quickly turned into being warm and dry (very dry in some sites), with an abundance of sun. In the fall, we continued to experience warm days with cool nights - ideal for the fruit to achieve ideal ripeness and flavour development while maintaining typical cool climate acidity. Disease pressure was generally low and smaller berries generally resulted in lighter yields but excellent fruit concentration. 2020 promises to be a vintage year for the region.

Harvested: by hand; table-sorted

Pressing: whole cluster; 40min gentle cycle **Yeast type:** wild, ambient

Fermentation The fruit was co-fermented, whole cluster in two small egg vessels. After seven days of cool-settling at 10 degrees Celsius, primary fermentation commenced spontaneously and took 14 days to complete. 100% of the wine went through malolactic fermentation, taking one month to complete.

Elevage: Rested in small eggs for 6 months on skins and stems.

Fining: unfined **Filtration:** unfiltered **Bottle age before release:** 4 months

Closure type: recyclable and renewable plant-based composite



ABV: 12.6% **RS:** 0.4g/L **TA:** 5.6g/L **pH:** 3.55 **So2:** 16ppm free