



2022 ESTATE VIOGNIER

Vineyard: Naramata 100% Estate, lake-influenced microclimate with vineyards interlaced with natural eco-systems including wildlife and fauna. The valley lies in the rain shadow of the coast and Cascade mountains, creating a hot, sunny, dry climate. Most of the valley receives about 2,000 hours of sunlight per year and 250–400 mm of precipitation. The southern valley, which gets about 300 mm of precipitation, is desert-like, with cacti and sage. Deposits of gravel, silt and sand on the bottom and sides of the valley. These attributes all connect to the terroir of the vineyard and eventually into our wines.

Blend: 100% Viognier. Harvested from Blocks 1 & 2, with westerly and northwesterly orientation. Viognier Clone 1 on 1103.

Alcohol: 14.0%

pH: 3.31

Total Acid: 6.8 g/l

Residual Sugar: 1.8 g/l

Harvested: 08-10-2022

Bottled: April 2023

Released: May 2023

Winemaking:

- Hand harvested over our estate vineyards and eight micro climates.
- The fruit is whole cluster pressed, cold settled and then moved to 100 percent tight grained French oak barrels
- Fermented in new 500 litre Francois Freres puncheons. Yeast 58W3.
- No malolactic fermentation.
- Transferred to stainless steel for aging after 2 months to keep the oak influence restrained.

TASTING NOTE

This delicious and complex barrel aged Viognier has subtle floral aromas of creamy golden apple and honeydew melon, with complimentary scents of crème brûlée, along with a minerally overtone. A full bodied palate offering intense and expansive melon, peaches and pear flavours accentuated by fresh, perfectly balanced acidity. The palate is similar with a whiff of lees for complexity and along creamy, but not fat, palate.

Small lot. Lovingly crafted wines