



2014 Reserve Viognier-Marsanne

92% Viognier

8% Marsanne

Drink now through 2020

Why We Make It

Marsanne is a remarkable and underappreciated but challenging fruit, with truly unique tones hidden within an unstructured form. To truly appreciate Marsanne, one must support it with a more noble grape: Viognier in this case. We have used a scaffold of Viognier and oak to elevate the Marsanne to a level where its characteristics can be truly appreciated. And appreciate them we do.

Tasting Notes

An intricate aromatic medley of candied orange peel and lemon zest, coupled with a floral note of mineral oil. On the palate, a textured nuttiness balances with further citric notes and subtle hints of peach. A long finish carries more orange rind and almond across the back of the tongue.

A complex and delightful pairing wine, well-suited to drink alongside white meats, from grilled pork to oysters or sole. Try with sushi for an exciting combination.

Vintage and Winemaking

A hot, early developing year in the South Okanagan, with a long fall, allowing for lengthy cultivation of both crops. The Viognier was picked later than usual to develop more roundness in the fruit, while the always-tardy Marsanne was picked last out of all our fruit.

Both grapes were hand-picked, whole-bunch pressed, and then fermented and aged in neutral French oak barrels of the squatter Burgundy design. A slow ferment with plenty of lees exposure makes for a textured, rich wine that was carefully blended to maximize the contour of the subtle Marsanne.



Cases Produced 350

Alcohol 13.8% **Total Acidity** 6.20 g p/l
pH 3.32 **Residual Sugar** 1.4 g p/l

\$24.90

Includes 5% GST and 10% PST

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