2017 Viognier
100% Viognier
Drink now through 2022

Why We Make It
A beautiful wine grape with remarkable texture and bright aromatics, Viognier is always valuable to us for blending. But while we typically use all of our 2 acres of estate Vio to enhance, enrich, and accentuate other grapes like Sauv Blanc and Marsanne, we have recently begun producing the wine in isolation to show off its natural beauty. This is the second vintage of pure Viognier for us, and we all agree that it is well worthy of standing alone.

Tasting Notes
Ripe pear preserves on the nose with hints of yellow plum. An initially playful marshmallow sweetness opens up into tones of apple butter with aeration. The palate is initially bright and refreshing, bursting with ripe peach and a slight touch of pie crust and baked plum crumble. There is a smooth texture that permeates the wine from start to finish and makes it easy to return to the glass for more tasting!
Match with any course, but especially fresh seafood/ceviche or a goat cheese and spring vegetable tart.

Vintage and Winemaking
Pruned to low yield at 3.5 tons/acre for concentration, and then hand picked, crushed and pressed on Oct 5th. Cool and clear conditions for most of the fall allowed for pleasant vine ageing without rush. Fermented in neutral French barriques (oak from 2012 or earlier to avoid too much influence) and aged in the oak 10 months with frequent stirring of the lees to increase texture and weight.

Cases Produced 139
Alcohol 13.5%  Total Acidity 5.15 g p/l
pH 3.58 Residual Sugar < 0.5 g p/l

$18.90
Includes 5% GST and 10% PST