



## Viognier 2017

### Technical Information:

|                    |                                 |
|--------------------|---------------------------------|
| Appellation        | VQA Niagara Peninsula           |
| Vineyard(s)        | Various                         |
| Grape Variety(ies) | Viognier 95%, Gewurztraminer 5% |
| Brix at Harvest    | 19.8°                           |
| Alcohol Content    | 12.5%                           |
| Residual Sugar     | 3 grams /litre                  |
| Total Production   | 244 cases                       |

### TASTING NOTES

The nose is bursting with aromas of ripe apricot, peach and golden pear with notes of white flowers. On the palate it is fresh and lively with notes of pear and spice with balancing acidity leading to the refreshing finish.

Enjoy today with light salads, fleshy white fish preparations, grilled chicken breast or on its own as a tasty aperitif.

### WINEMAKING NOTES

After harvest in mid-September, the grapes were crushed and fermented in stainless steel tanks at cool temperatures (around 15°-16° C) to preserve the freshness and primary aromas. After primary fermentation, the wine was kept on its fine lees for added complexity before final racking. Following light fining and filtration, the wine was bottled in April 2018.

### VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.

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