



Viognier 2019

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Varietal(s)	100% Viognier
Brix at Harvest	18.3°
Alcohol Content	12.5%
Residual Sugar	3 grams/Litre
Total Production	350 cases of 12



TASTING NOTES

Our 2019 Viognier is light straw in the glass with floral aromas of jasmine with notes of peach, apricot and a hint of spice. On the palate it is fresh with acidity and flavours of white peach and passionfruit curd with a savoury finish with lingering spice notes. Drinking well on release but will benefit from short to medium term cellaring to further develop complexities.

Drink with a wide variety of fare from grilled peach salad with buffalo mozzarella to lake fish with fresh herb butter.

WINEMAKING NOTES

After harvest in late September, 50% of the fruit was whole bunch pressed and fermented in seasoned French oak (228L, 400L and 500L) while 50% was fermented in stainless steel tanks. After 8 months, the resulting wines were blended together for added complexity, with the wine from the barrels adding richness and a touch of oak flavour while the stainless steel fermented wine adding fresh fruit character and retention of acidity. Following final blending, the wine was transferred to stainless steel tanks for light fining and filtration prior to bottling in April 2020.

VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.