



## Viognier 2021

### Technical Information:

Appellation	VQA Ontario
Vineyard(s)	Select Ontario
Varietal(s)	100% Viognier
Brix at Harvest	18.6°
Alcohol Content	12.5%
Residual Sugar	3 grams/Litre
Total Production	350 cases of 12



### TASTING NOTES

Our 2021 Viognier is pale straw in the glass with aromas of peach blossoms and wet stone. On the palate it is light and lively with refreshing acidity and flavours of orange water, peach and apricot pit. The finish is dry and mineral-tinged with notes of white pepper.

Enjoy lightly chilled as an aperitif or with lightly spiced dishes such as thai curry or BBQ-rubbed pork chops.

### 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 2021.

### VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10<sup>th</sup> (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.

**13<sup>th</sup> STREET WINERY**

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**WINE FOOD ART**