



Reserve Viognier 2020

Technical Information:

Appellation	VOA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	100% Viognier
Brix at Harvest	22.3°
Alcohol Content	13.0 %
Residual Sugar	3.9 grams/L
Total Production	280 cases of 12

TASTING & FOOD NOTES

Light straw in the glass with intense aromas of orange blossom, white peach, persimmon and cracked white pepper with a touch of vanilla. On the palate it is rich and luscious with supporting acidity and flavours of spice-poached apricot, tangerine zest and vanilla bean. The finish is long with lingering flavours of vanilla bean.

Try with lightly spiced dishes such as spice-rubbed grilled pork chops or creamy saffron and tangerine shrimp.

WINEMAKING NOTES

Sourced from select vineyards in the Niagara Peninsula, our Reserve Viognier was harvested in mid-October at an average of 22.3° brix. It was immediately transferred to the press and then the must to 100% French oak barrels of various sizes (228, 400 and 500L) for fermentation and aging of 12 months. The wine was lightly fined and filtered prior to bottling in February 2022.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.

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