



## Viognier 2023

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara
Grape Variety(ies)	100% Viognier
Brix at Harvest	20.1°
Alcohol Content	12.5%
Residual Sugar	3 grams – dry
Total Production	550 cases of 12
Other Notes	Vegan-Friendly

### TASTING NOTES

Our 2023 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

Harvested in mid-October, our 2023 viognier was fermented and aged at cool temperatures in stainless steel to preserve the primary aromatics that dominate this wine. Following 4 months aging on its fine lees, the wine was lightly fined and filtered before being bottled in March 2023.

### VINTAGE NOTES

A mild winter, accompanied with warmer than warmer-than-average temperatures led to an early start to the growing season in 2023 (Bud break recorded May 5<sup>th</sup>). Conditions throughout the Spring and Summer were highly variable, a mix of extreme heat and cool spells with intermittent and isolated heavy rains caused a wide range of fruit maturity among most varieties. This led to a slightly delayed start to the 2023 harvest (3<sup>rd</sup> week of September. Two weeks later than 2022). Once harvest began, conditions were near perfect, consisting of mostly dry, warm days and cool nights with little precipitation. The first grapes to come into the cellar were Chardonnay for sparkling. Followed by aromatic whites and lighter reds such as Riesling and Gamay from late September through mid-October. Later ripening reds such as Cabernet Sauvignon and Cabernet Franc were harvested mid to late November concluding harvest. Overall quality was good to excellent, with yields ranging greatly from varietal to varietal. Wines should have the capacity to age for the medium to long term.

**13<sup>th</sup> Street Winery**

1776 Fourth Avenue · St Catharines ON L2S 0B9  
905.984.8463 · [13thStreetWinery.com](http://13thStreetWinery.com) · [info@13thStreetWinery.com](mailto:info@13thStreetWinery.com)