

# Reserve Viognier 2022

# **Technical Information:**

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety	100% Viognier
Brix at Harvest	20.5°
Alcohol Content	13.0 %
Residual Sugar	2.5 grams/L
Total Production	300 cases of 12

## **TASTING & FOOD NOTES**

Light straw in the glass with intense aromas of orange blossom, ripe peach, apricot, and lemon confit. On the palate it is rich and luscious with supporting acidity and flavours of spiced apricot, orange marmalade, tangerine creamsicle, peaches and cream pie, custard tart, and soft vanilla. The finish is long with lingering flavours of vanilla bean and orange peel.

Enjoy with soft cheeses with orange compotes, halibut with a creamy saffron sauce or grilled shrimp or white fish.

### WINEMAKING NOTES

Sourced from select vineyards in the Niagara Peninsula, our Reserve Viognier was harvested in late October at an average of 20.5° brix. It was immediately transferred to the press and then the must to 50% French oak barrels and 50% Acacia barrels various sizes for fermentation and aging of 11 months. The wine was lightly fined and filtered prior to bottling in February 2024.

#### VINTAGE NOTES

In 2022, a polar vortex swept through Niagara late January, leading to record lows in temperature. The cold persisted through much of the first quarter causing the growing season to be slightly delayed (Bud break recorded May 17<sup>th</sup>). Upon the arrival of spring, temperatures reverted to seasonal averages causing rapid growth within the vineyard. Conditions throughout the summer were warm and dry with little precipitation leading to full phenolic maturity across all varieties. Harvest began in early September with Chardonnay for sparkling. Followed by aromatic whites and lighter reds such as Riesling and Gamay in late September through early October. Later ripening reds such as Cabernet Sauvignon and Cabernet Franc were harvested mid-November concluding harvest. Conditions throughout harvest were favourable consisting mostly of dry, warm days and cool nights with little precipitation. Overall quality was good to excellent, but yields were very low.