



VIOGNIER 2021

VARIETY:	100% VIOGNIER
PRODUCTION:	5,454 litres (606 cases)
ALC./VOL.:	13.9%
OTHER:	pH 3.70, TA: 6.0 g/L, RS: 4.0 g/L
CSPC:	+ 398057

THE GRAPES

Viognier is a white grape variety that has long been associated with the Rhône region of France and is the highly aromatic, full-bodied component when used in blends from that region. Viognier has recently been growing in popularity around the world. In British Columbia it has become one of the top seven most planted white varieties. This single varietal expression of Viognier showcases its unique characteristics of perfume and stone fruit aromatics.

VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. The fires, while a close threat, did not affect the quality of Moon Curser grapes. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.

VINEYARD

- Osoyoos East Bench, Home Vineyard - Class 1 site
- Osoyoos East Bench, Moon Curser Vineyard-Class 1 site
- Osoyoos West, Border Vineyard
- Oliver West, Oxbow Reach Vineyard
- Soils: mainly sand to loamy sand.
- Harvest dates: September 13th, September 22nd & October 1st, 2021
- Brix at harvest: Average of 24.1 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool fermentation kept at approx. 16°C in variable capacity 1,500 L stainless steel fermenters.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES,
- Bottled: March 2022



TASTING NOTES

A sure crowd-pleaser, the 2021 Viognier is the quintessential perfect summer wine. A light to medium-bodied dry white wine with pale straw yellow colour, this wine leaps out of the glass with its fresh and lush aromatics of white flowers and stone fruit. Mandarin, lemon and coconut flakes lead the way on the nose. The typical soft, rich and oily texture of the Viognier rests on a mouth-watering structure of zesty acid and a palate filled with flavours of quince, honey, lime, a hint of nutmeg and a note of minerality that has been consistently shining through over the last few years. The wine has a long and lovely finish, inviting the next sip. Our 2021 Viognier is bright, refreshing, with a good weight on the palate and elegant mouthfeel. Ready to drink now, or should be enjoyed before 2025 in order to retain its fruit-forward characteristics.

