



## VIOGNIER 2019

VARIETIES: 88% VIOGNIER, 6% ROUSSANNE, 6% MARSANNE  
 PRODUCTION: 2,931 litres (326 cases)  
 ALC./VOL.: 13.8%  
 OTHER: pH: 3.38; TA: 5.7 g/L; RS: 19.7 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 blended together with Roussanne and Marsanne. Viognier has recently been growing in popularity around the world and in British Columbia has become one of the top seven most planted white varieties. Making a return, after a long period of absence, to the Moon Curser portfolio, is a single varietal expression of Viognier where the unique characteristics of this varietal such as its perfumed and stone fruit characters can fully shine through.

### VINTAGE REPORT

In 2019 spring arrived a little later than usual in Osoyoos, but was quite mild with temperatures just shy of 20°C. Summer brought high heat, with only small amounts of rain at appropriate times, allowing the vines to catch up from the late spring. Cooler temperatures towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Heavy rainfall in early September, and a cold snap in early October provided some difficulties during harvest but did not affect the quality or integrity of Moon Curser grapes. The season allowed for incredible flavour development, balanced accumulation of sugars and acid, resulting in naturally balanced wines.

### VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Stubb's Vineyard
- Class 1 vineyard sites, south-west aspect and slope.
- Soils: sand to loamy sand with silica and granite composition.

- Harvest date: October 7- October 11, 2019
- Brix at harvest: 24.3 Brix weighted average

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool fermentation at approx. 14°C in variable capacity 3,000 L stainless steel fermenter.
- Cooperage: stainless steel
- Co-fermentation: YES
- Malolactic Fermentation: NO
- Lees Stirring: No
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020

### TASTING NOTES

The 2019 Viognier is a medium-bodied white wine with a hue of clear pale straw on the eyes. The nose jumps out of the glass with notes of apple and orange blossom, honey, ripe peaches, and bright minerality. The palate is rich, and bursting with fresh flavours of nectarine, honeycrisp apples and white flowers. The crisp acidity lengthens this wine on the palate, allowing the wine's natural minerality to shine. A crisp, light wine with just a hint of residual sweetness, our '19 Viognier is ready to drink now or be enjoyed over the next three years in order to retain the fruit-forward characteristics.