



## VIOGNIER 2020

VARIETY: 100% VIOGNIER  
PRODUCTION: 2,778 litres (308 cases)  
ALC./VOL.: 14.2%  
OTHER: pH 3.80, TA: 5.4 g/L, RS: 5.6 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 and in British Columbia it has become one of the top seven most planted white varieties. We have decided to focus on a single varietal expression of Viognier where the unique characteristics of this variety such as its perfumed and stone fruit characters can really shine through.

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool fermentation kept at approx. 15°C in variable capacity 2,000 L stainless steel fermenters.
- Cooperage: stainless steel
- Malolactic fermentation: NO
- Lees stirring: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021

### VINTAGE REPORT

In 2020 spring began slightly later than usual with mild temperatures of around 20°C. Early summer brought rain, which contributed to (bad news) lower than expected fruit yields at harvest and thus (good news!) higher sugars and flavour intensity across the board for all of our grape varieties. This rainy period was followed by high heats, which allowed for a great development of complex flavour profiles, while the cooler nights allowed for the development of a bright, natural acidity in the resulting wines. This weather continued though to harvest. 2020 was a year to remember, for many different reasons - one being the level of quality seen from the Moon Curser grapes during the vintage season. The unforgettable season allowed for fantastic flavour development and balanced accumulation of sugars and acidity.

### TASTING NOTES

A fantastic patio wine, this vintage of our Viognier will be sure to be a crowd pleaser. A medium straw colour in the glass, the vibrant aromas of ambrosia apples, rose petals, pear and grapefruit come bursting out of the glass. This Viognier pleases with its lovely rich, round and slightly oily texture and mouthfeel. A hint of sugar complements the aromas, bringing out flavours of white stone fruit, honeysuckle and orange blossom while still allowing the wine's natural acidity and minerality to shine through the finish. A crisp, medium-bodied wine, our 2020 Viognier is ready to drink now or be enjoyed over the next three years in order to retain the fruit-forward characteristics.

### VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos West, Border Vineyard
- Majority Class 1 vineyard sites, south-west aspect/slope.
- Soils: sand to loamy sand, with silica and granite.
- Harvest dates: September 24th & October 2nd, 2020
- Brix at harvest: averaged at 23.8 Brix

