



## VIOGNIER 2010

**VARIETAL:** VIOGNIER 92%, ROUSSANNE 4%,  
CHARDONNAY 3%, MARSANNE 1%

**PRODUCTION:** 122 CASES

**ALC./VOL.:** 14.1%

**OTHER:** pH: 3.5, TA 7.8g/L, RS 1.6g/L

### VINEYARD

We harvested the fruit for our 2010 Viognier from our home planted in 2005. The vines are now in their seventh leaf, and the vineyard is an Osoyoos East Bench Class 1 site with good southwest aspect and slope. The soil type is loamy-sand with a silica and granite composition.

### WINEMAKING

The 2010 Viognier was made from selected lots of Viognier and fermented entirely in stainless steel. It was kept at fifteen degrees Celsius throughout its fermentation. Once fermentation was completed the wine was racked and chilled to 0 degrees Celsius.

The 2010 Viognier saw no oak contact throughout its maturation, and no lees stirring was carried out. In fact, the wine was racked twice, in order to preserve the fresh fruit character of the variety.

Viognier can yield considerable bitterness and oiliness if left on skins for too long. The 2010 Viognier was pressed with 50% whole bunch and 50% crushed fruit. The mixture was then allowed to sit in the press for two hours before pressing started. The pressing for this variety was very slow, taking over 4 hours to complete.

We feel that this type of pressing of Viognier yields both a big mouthfeel and pleasant oily character while limiting the bitter extraction that can be caused by extensive skin contact.

### TASTING NOTES

The nose and palate both display the delicate yet complex aromas and flavors of sweet white flowers, lemon, peach and other stone fruits, with hints of ginger in the background. The typical slight oiliness of Viognier is present, providing weight and pleasant mouthfeel. The finish is long, with the fruit sweetness balanced well by the crisp acidity.

