



VIOGNIER 2011

VARIETAL:	VIOGNIER 100%,
PRODUCTION:	252 CASES
ALC./VOL.:	13.8%
OTHER:	pH: 3.61, TA 6.2g/L, RS 0.7g/L

VINEYARD

We harvested the fruit for our 2011 Viognier from two vineyards. The home vineyard located at the winery provides 80% of the fruit for our Viognier. 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 silica and granite composition.

In 2011, we also used the viognier from Tom Fernandes' vineyard, also on the Osoyoos East Bench. It is also a class 1 site with good southwest aspect and slope. The soil type is similar to our home vineyard.

2011 was a great year for viognier. It was not excessively hot and that allowed for fruit with great balance. Not excessively oily or rich, it maintained enough acidity to stay well clear of flabbiness.

WINEMAKING

The 2011 Viognier was fermented entirely in stainless steel. It was kept at thirteen degrees Celsius throughout its fermentation. The 2011 Viognier saw no oak through its maturation, and no lees stirring was done. In fact, a second racking of this wine was done to keep the fresh fruit character of the variety.

Viognier can yield considerable bitterness and oiliness if left on skins for too long. The 2011 Viognier was de-stemmed and pumped to press. This provided some light crushing of the grapes. The stems were added back to the destemmed berries in the press to allow for easier extraction of juice. The mixture was then allowed to sit in the press for two hours before pressing started. The pressing for this variety is always very slow. In 2011 each pressing took over 4 hours to complete.

We feel that this type of pressing of Viognier yields both a big mouthfeel and some pleasant oily character while limiting the bitter extraction from too much skin contact.

TASTING NOTES

This is a dry, medium bodied white wine. The nose is very delicate but with pronounced peach and stone fruit notes. Floral, lemon and candied aromas round out the nose and the overall impression is that of delicate but intense character.

On the palate, the wine is fairly broad and light. The acidity is in balance with the delicate character of the wine and, similar to the nose, peach and honey as well as a candied ginger impression are present. The wine has a round finish with finesse and length.