



VIOGNIER 2025

VARIETY:	100% VIOGNIER
PRODUCTION:	421 cases
ALC./VOL.:	13.5%
OTHER:	pH 3.54, TA: 5.8 g/L, RS: 2.2 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

The 2025 growing season in Osoyoos was a warm, dry and relatively steady vintage - a welcome change after a couple of challenging vintages. The season began with a smooth and steady spring that allowed for a timely budburst as well as healthy and uniform early season growth. Favourable conditions through bloom allowed for even fruit set and higher-than-expected crop levels across all varieties. Summer heat and arid conditions slightly reduced berry size, intensifying flavours, while the typical South Okanagan cool nights helped retain natural acidity in the grapes and provided an aromatic lift to the resulting wines. An extended, mild harvest season allowed for gradual and even ripening allowing full phenolic maturity, while still showcasing structure and balance throughout all varieties.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Class 1 vineyard site, south-west aspect/slope
- Soil: sand with silica and granite composition
- Harvest date: September 17, 2025
- Brix at harvest: Average of 22.7 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-berry pressing.
- Cool fermentation kept at approx. 16 °C in variable capacity 2,000 L stainless steel fermenters
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2026

TASTING NOTES

The 2025 Viognier in the glass has a delicate pale gold colour, showcasing an impression of finesse and subtlety. The nose opens with an elegant array of apricot, subtle white floral notes and quince. On the palate, the wine is dry and medium-bodied, with bright and refreshing acidity that provides energy and balance. The flavours are led by stone fruit and a touch of banana. Lemon and mandarin orange bring a vibrant citrus character, showcasing the integrated acidity and freshness of this wine, while a fine note of wet stone minerality runs through the mid-palate. The finish is clean, but lingers with all the flavours of fruit, floral and minerality you have experienced throughout tasting. This Viognier is polished but expressive, showing balance and clarity with a sense of place. Pair this wine with seared scallops and citrus beurre blanc, thai green curry with prawns, a grilled peach and burrata salad, or a beautiful sunny day with a good book or even better company. This Viognier is ready to drink now, but should be enjoyed by 2030 in order to retain its fruit-forward characteristics.