



2017

## Viognier

### WEST OSOYOOS

*From an east-facing vineyard block in Osoyoos, this Viognier captures the opulent ripeness of the Okanagan Desert with the retained freshness of the vineyard's cooler afternoons. Fermentation was by indigenous yeasts, with a portion aged in oak cask, to build complexity without overt aromatics.*

### *The Vintage*

The 2017 growing season got off to a slow start with bud break occurring nearly two weeks later than average. A cool, wet spring meant challenging conditions during flowering, resulting in poor fruit set and relatively low yields throughout the Okanagan. The summer was warm, but not excessively hot, with acid-retaining cool nights. Exceptionally dry conditions meant growers who practiced thoughtful deficit irrigation were able to harvest well-balanced fruit that combined ripeness with purity of fruit and freshness. The reduced yields and low precipitation resulted in small, concentrated berries that produced wines of pronounced depth and intensity.

#### VINTAGE

2017

#### HARVEST DATE

October 17

#### MATURATION

10 months in stainless steel and oak casks

#### FERMENTATION

Indigenous yeasts

#### BOTTLING DATE

July 30, 2018

#### PRODUCTION

333 cases

#### RESIDUAL SUGAR

4.73 g/L

#### ALCOHOL

14.0%

#### TOTAL ACIDITY

4.65 g/L

#### pH

3.78

PRICE: \$40  
AVAILABILITY: WINERY DIRECT, LICENSEES  
SKU: #207443  
RELEASE DATE: MARCH 5, 2019