



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