



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.

### Awards

- 91 points - Sara d'Amato, WineAlign
- 90 points - John Szabo MS, WineAlign
- 90 points - Anthony Gismondi, Vancouver Sun

### 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

#### AGING POTENTIAL

3 years

#### PRODUCTION

333 cases

#### RESIDUAL SUGAR

4.73 g/L

#### ALCOHOL

14.0%

#### TOTAL ACIDITY

4.65 g/L

#### pH

3.78