



2020

Viognier

KOBAU VINEYARD

100% VIOGNIER

From a small 2.9 acre block at Kobau Vineyard on the Golden Mile bench, this elegant, mineral-driven Viognier benefits from retained freshness due to the vineyard's cooler afternoons. The nose exhibits delightful floral notes of honeysuckle and neroli followed by citrus zest, tropical fruit, and pineapple. The palate has a smooth and supple mouth feel with delicious melon, mandarin, peach, and sweet spice mingling together for a noticeably long finish.

Kobau Vineyard

The southerly aspect of the Kobau Vineyard on the Golden Mile Bench allow the vines to bask in the early morning sun. On gravelly soils, wines from this vineyard are known for being mineral-driven, well structured, with a balanced ripeness and fresh acidity.

ESTABLISHED
2005

ACRES
45

SOIL
Rutland Sandy Loam

ELEVATION
332-389m

The Vintage

2020 growing season was slow to start, with slightly higher than average rainfall and mild temperatures throughout the spring. Hot and dry conditions, typical of the South Okanagan climate prevailed from late Spring until harvest and were ideal for berry and tannin development. Fortunately, most of the harvest was completed before a sudden cold snap occurred towards mid October, ending harvest quite abruptly for the region. Although 2020 had a less than average harvest volume due to small berry size this resulted in more concentrated fruit flavours.

VINTAGE
2020

HARVEST DATE
October 6th

MATURATION
9 months, 58% in foudres
and 42% in new French
oak.

BOTTLING DATE
August, 2021

RESIDUAL SUGAR
0.7 g/L

ALCOHOL
13.2%

TOTAL ACIDITY
3.9 g/L
pH
3.7