



VIOGNIER 2022

VARIETY:	100% VIOGNIER
PRODUCTION:	771 cases
ALC./VOL.:	13.4%
OTHER:	pH 3.39, TA: 5.9 g/L, RS: 2.5 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

In 2022, spring was quite cool and wet, with consistent rainy days and temperatures in the 15-18°C degree range. Bud break took place around late April, signifying the (rather slow) start to the Osoyoos growing season. Mid-June saw the start of summer really take off, with temperatures reaching 30°C quite quickly. These temperatures continued into July and August, with highs reaching 41°C in late-July. This challenging growing season was capped off by an extremely long and warm September and October, which allowed the growing season to catch up from the unusually cool weather of late spring. The long and warm fall allowed for Moon Curser grapes to develop incredible depth of flavour, while maintaining a natural acidity and balanced sugars and alcohols.

VINEYARD

- Osoyoos East Bench, Home Vineyard - Class 1 site
- Osoyoos East Bench, Moon Curser Vineyard - Class 1 site
- Osoyoos East Bench, Stubbs Vineyard - Class 1 site
- Osoyoos West, Border Vineyard
- Soils: mainly sand to loamy sand.
- Harvest dates: October 14th, 18th & 19th, 2022
- Brix at harvest: Average of 23.1 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool fermentation kept at approx. 16°C in variable capacity 1,500 L stainless steel fermenters.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023



TASTING NOTES

A sure crowd-pleaser, our 2022 Viognier is the perfect summer wine. A light to medium-bodied dry white wine with pale straw yellow colour and fresh aromatics of white flowers and stone fruit. Honeysuckle, white peach and granny smith apple lead the way on the nose. The typical soft and a little oily texture of the Viognier is balanced by a mouth-watering acidity that brings to life a palate of orange rind, apricot, Asian pear and fresh minerality typical of our Viognier. A long and lovely finish encourages the next sip. This is a bright, refreshing, wine with a good weight on the palate and a fresh, elegant mouthfeel. Ready to drink now, or should be enjoyed before 2026 in order to retain its fruit-forward characteristics. This is a wine that can be enjoyed on its own, but will also pair well with the right foods, such as a thai stir-fry, seared scallops, or risotto primavera.

