



VIOGNIER 2012

VARIETAL:	VIOGNIER 100%
PRODUCTION:	168 CASES
ALC. /VOL.:	14.3%
OTHER:	PH 3.67, TA: 6.18 G/L, RS: 0.3 G/L

VINEYARD

We harvested the fruit for our 2012 Viognier from two vineyards, The Anarchist and The Mastermind vineyards. The Anarchist vineyard was recently acquired and had a small planting of Viognier. This is the last Viognier from this vineyard as it was completely replanted in 2013. The Mastermind vineyard has a small young block of Viognier in its 4th leaf. In 2012 these two sites were cropped quite low and yielded superior fruit.

Both vineyards are on the Osoyoos East Bench and are class 1 site with good south-west aspect and slope. The soil type is loamy-sand with silica and granite composition.

2012 was a great year for viognier. It was not excessively hot but remained warm long into the fall.

WINEMAKING

The 2012 Viognier was fermented entirely in stainless steel. It was kept at thirteen degrees Celsius throughout its fermentation. The 2012 Viognier saw no oak through its maturation, and no lees stirring was done. In fact, a second racking of this wine was done to keep the fresh fruit character of the variety.

Viognier can yield considerable bitterness and oiliness if left on skins for too long. The 2012 Viognier was de-stemmed and pumped to press. This provided some light crushing

of the grapes. The stems were added back to the destemmed berries in the press to allow for easier extraction of juice. The mixture was then allowed to sit in the press for two hours before pressing started.

We feel that this type of treatment at pressing we believe is a nice compromise between whole berry pressing and traditional destemming and crushing. Crushing may cause too much bitterness and oiliness and whole bunch pressing might not extract enough aromatics and palate volume for our style.

TASTING NOTES

This is a dry medium bodied white wine. The nose is fairly intense and shows classic Viognier characters of apricot mango and honey. The palate follows the nose and although completely dry shows some palate sweetness. Look for candied ginger and floral notes as well as some tangerine. The acidity is in balance with the character of the palate and provides a round finish with good length.

