

# VIOGNIER 2020

In the glass: papaya, pink grapefruit, starfruit, honeysuckle, elderflower; crisp & bright.

## VINEYARD NOTES

The grapes for this wine are from the Fleet Road Vineyard - Tightrope Estate. Extensive work was done in the vineyard to make this wine. All the vines were shoot thinned and fruit thinned to one cluster per shoot. The vines were also leaf thinned and the grapes were handpicked.

## WINEMAKER NOTES

The grapes were whole cluster pressed and juice was cold settled for three days before being racked off solids. The juice was then racked to barrel for fermentation into a combination of French oak & Acacia barrels. The fermentation was carried out at 14 – 160 °C and took 14 days to complete. This wine was then aged on lees for 3 months to obtain a rich silky finish. Malolactic fermentation was not performed.



## WINE SPECS

VINTAGE	2020
VARIETAL	Viognier
APPELLATION	Naramata Bench
HARVEST DATE	October 15, 2020
FERMENTATION	14 – 160 °C in barrel for 14 days
AGEING	3 months on lees
BOTTLING DATE	March 18, 2021
CASES PRODUCED	110
BRIX	22.0
RESIDUAL SUGAR	2.8 g/L
ACID	8.25 g/L
pH	3.07
ALCOHOL	13.2 %
CELLARING	Drink now through 2022

