



VIOGNIER 2020

VARIETAL

Viognier

APPELLATION

Okanagan Valley VQA

VINEYARD

Wild Horse Estate Vineyard

HARVEST

September 20 & 28

WINEMAKING

46% Battonage

VESSEL/MATURATION

French oak & stainless steel

BOTTLED

March 12

CASES

200

ABV 13.3 %

RS 2.3 g/L

pH 3.52

TA 6.2 g/L



VINTAGE NOTES

A late start to summer, blanketing the vineyards with the heat we expect from the Okanagan sun. Softer days in an ideal fall made up for the intense heat of August, allowing for slightly smaller berries to ripen with complex flavours. This concentrated our Viognier as we let some clusters hang longer on the vine, and the autumn warmth allowed it to ripen beautifully.

WINEMAKING & WINE PROFILE

This lush Viognier was 46% barrel fermented, 35% french oak and 11% stainless steel. The wine underwent battonage regularly for 4 months. 27% skin contact for 24 hours. The added layers this creates were pulled together during blending.

Stephanie Bryers
Winemaker