



SPOTLIGHT VIOGNIER 2020

VARIETAL

Viognier

APPELLATION

Okanagan Valley VQA

VINEYARD

Wild Horse Estate Vineyard

HARVEST

September 20 & 28

WINEMAKING

100% stainless barrel & tank

BOTTLED

March 12

ABV 13.4 %

RS 2.1 g/L

pH 3.61

TA 5.4 g/L



VINTAGE NOTES

A late start to summer, blanketing the vineyards with the heat we expect from the Okanagan sun. Softer days and an ideal fall made up for the intense heat, 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

Our block of Viognier was picked over two passes one week apart and treated in three different ways. The earlier pick retains great acid, with skin contact on 42% the wine to add complexity and 42% whole cluster pressing for phenolic roundness and weight.

Stephanie Bryers
Winemaker