



Viognier 2022

100% Viognier
Alcohol Level: 13.5%
Levels: 3.52pH TA: 4.6 g/l
Sugar: 0.07 g/l
Harvest date: October 4th & 17th, 2022

CSPC +755389

Tasting Notes

Pale lemon in colour. Aromas of lemon, white floral and stone fruit exude from the first inhale. The palate has smooth mouth feel with medium acidity giving it a platform for flavours of nectarine and sweet spice. Pair with a rich creamy cheese or a spicy Indian curry.

Harvest Notes

The 2022 vintage arrived from a very challenging 2021 winter with an arctic outflow that lasted for almost 2 weeks. Fortunately, all of our vineyards escaped the extreme cold unscathed. The rest of the 2022 winter was seasonal with the occasional dip in temperature past -8°C. Cool early spring temperatures led to a bud burst that was 10 – 14 days later than average and a slow start to the growing season. The cool weather and above average rainfall persisted through the entire spring. By the end of June, the weather had turned around and the typical dry, hot summer weather arrived and persisted until mid-August. A couple of typical Okanagan heatwaves came our way in July. Mid-August saw two weeks of unruly summer storms during which our vineyard on Upper Bench Road suffered a 15% crop loss due to hail damage. September was beautiful with +30°C temperatures for the first two weeks and clear skies throughout. For the last two weeks of September and the entire month of October the weather was beautiful with +25°C every day making these two months perfect for ripening grapes.

Harvest was approximately 2 weeks later than normal. With a tight time frame to get all the fruit off our vines, harvest began with the Chardonnay, picked for our Extra Brut on September 29, and ended on November 12, when the Munson Mountain Cabernet Franc was harvested. A steady growing season that started slow and ended fast resulting in ripe, well-balanced grapes for the 2022 vintage.

Winemaking Notes

Our 2022 Viognier was hand picked from our Haynes Creek vineyard in Osoyoos. The grapes were immediately crushed and left to rest on the skins for two hours to extract aromatics and add body to the finished wine. The wine was fermented at 14°C for four weeks. The wine was allowed to ferment to dryness in stainless steel tanks. The wine was then cold stabilized before final filtration and bottling to ensure the wine is an optimal expression of pristine Okanagan fruit.

Cellaring Notes

This wine is meant to be enjoyed upon release.

