

# Cascadia Viognier 2024

100% Viognier Alcohol Level: 13.5% Levels: pH 3.46 TA 6.1 g/l

Sugar: 0.56 g/l

Harvest date: October 2nd, 2024

CSPC +365463

## **Tasting Notes**

Pale lemon in colour, this Viognier captivates with an aromatic bouquet of jasmine, and orange blossom. The palate is lush and expressive, revealing layers of apricot, ripe peach, and tropical fruit, all lifted by a touch of ginger and delicate acidity. The finish is long and crisp, with a medium weight that leaves a bright, refreshing impression.



### **Harvest Notes**

The 2024 vintage of Viognier is a vibrant reflection of Washington's exceptional terroir, with fruit sourced from one distinct AVA: Goose Gap. This region contributes its unique character to this remarkable wine.

## Goose Gap

Established in 2021, situated in Benton County, Washington, nestled between Red Mountain and Candy Mountain within the Yakima Valley and Columbia Valley AVAs. Encompassing around 8,129 acres, the region features unique east—west-oriented topography with north and northeast-facing slopes, resulting in vineyards that receive less solar radiation and thus experience later grape ripening compared to neighboring areas.

### **Winemaking Notes**

Our 2024 Cascadia Viognier was grown in the Goose Gap AVA, then picked at peak ripeness and pressed into juice by our friends at Goose Ridge Winery. After two days of chilling, the refrigerated juice was transported to us by truck and moved into our fermentation tanks. The must was fermented in stainless steel tanks at a cool 14°C for four weeks to ensure aromatic freshness. Once dryness was achieved, the now finished wine was chilled to -2°C to help stabilize any future crystal formation in bottle. Final filtration helps achieve crystal clarity before bottling.

#### **Cellaring Notes**

This wine is meant to be enjoyed upon release.

