



Viognier 2025

100% Viognier
Alcohol Level: 14%
Levels: pH 3.47 TA 4.8 g/l
Sugar: 1.3 g/l
Harvest date: September 17 - 27th, 2025

Tasting Notes

Brilliant medium lemon in colour, this Viognier is intensely aromatic with high-toned notes of apricot, mandarin orange, orange blossom, and wildflower honey. A rich, unctuous palate reveals layers of papaya, Japanese plum, and subtle birch bark complexity. Opulent yet poised, this is a refined and beautifully textured Viognier with remarkable aromatic lift and elegance.

Harvest Notes

The 2025 season began with a mild winter followed by warm late February temperatures that led to budburst arriving 7–10 days earlier than average. Spring remained cool but frost free, allowing steady vine development. Summer brought moderate heat with periodic storms and an unusually humid August, though conditions were never extreme enough to halt vine activity.

September opened warm with variable conditions throughout the month, before clearing after late-month rainfall. A light frost in mid-October affected only low-lying areas while most vineyard blocks remained active well into November. The year closed with a warm early winter before returning to seasonal temperatures, resulting in a balanced growing season and healthy vineyard progression.

Winemaking Notes

Our 2025 Viognier was hand-harvested from our Haynes Creek Vineyard in Osoyoos. Upon arrival at the winery, the grapes were immediately crushed and left on their skins for two hours to enhance aromatics and add texture to the finished wine. Fermentation took place in stainless steel tanks at 14°C and lasted approximately four weeks, allowing the wine to ferment to complete dryness while retaining its' delicate aromatics. Following fermentation, the wine was cold-stabilized and filtered prior to bottling to ensure a pure expression of Okanagan fruit.

Cellaring Notes

This wine is meant to be enjoyed upon release.

