

VIOGNIER 2022

IN THE GLASS: mandarin orange, peach, mango, jasmine & nutmeg; crisp & bright.

VINEYARD NOTES

The grapes for this wine are sustainably grown on our Fleet Road Vineyard - Tightrope Estate. Extensive work was done in the vineyard to make this wine. All the vines were shoot & leaf thinned and fruit was dropped to one cluster per shoot. The grapes were handpicked.

WINEMAKER NOTES

The grapes were whole cluster pressed and the juice was cold settled for three days before being racked off solids. The juice was then racked to barrel for fermentation into a combination of French oak & Acacia barrels. Fermentation was carried out at 14 – 16 °C and took 14 days to complete. This wine was then aged on lees for 3 months to obtain a rich silky finish. Malolactic fermentation was not performed.



WINE SPECS

VINTAGE	2022
VARIETAL	Viognier
APPELLATION	Naramata Bench
HARVEST DATE	
FERMENTATION	Whole cluster pressed; 14 – 16 °C in barrel for 14 days
AGEING	3 months on lees in French Oak & Acacia barrels
BOTTLING DATE	February 13, 2023
CASES PRODUCED	121
RESIDUAL SUGAR	2.79 g/L
ACID	7.95 g/L
pH	3.12
ALCOHOL	13.4 %
CELLARING	Drink now through 2024

