

# VIOGNIER 2025

## IN THE GLASS

Lemon curd, jasmine, honey, white blossom & nutmeg; dry, crisp.

## 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.



### WINE SPECS

VINTAGE

2025

VARIETAL

Viognier

APPELLATION

Naramata Bench

HARVEST DATE

September 15, 2025

FERMENTATION

Whole cluster pressed; Fermentation 14 – 16 C for 14 days

AGEING

3 months on lees in French Oak & Acacia barrels

BOTTLING DATE

February 28, 2026

CASES PRODUCED

151

RESIDUAL SUGAR

2.92 g/L

ACID

7.26 g/L

pH

3.1

ALCOHOL

12.3%

CELLARING

Drink now through 2029

SKU# 749234

RETAIL \$30.00

