

# Tasting Notes

## 2017 Viognier

Current Vintage:	2017
First Vintage:	2009
Bud Break:	April 12, 2017
Veraison:	August 6, 2017
Oak Regime:	N/A
Barrel Age:	N/A
Primary Coopers:	N/A
Harvest Date:	September 28, 2017 avg.
Bottling Date:	January 17, 2018
Final Blend:	100% Viognier
Alcohol:	12.7%

### Winemaker's Notes

Aromas of candied peach, pear and subtle white flower are prominent on the nose of this 2017 Viognier. This vintage is slightly off-dry on the palate, showing juicy stone fruit and light minerality with a crisp grapefruit finish. This white wine pairs beautifully with fresh seared scallops garnished with herbs and lemon.

GRAHAM PIERCE, WINEMAKER

### 2017 Vineyard Notes

The 2017 growing season got off to a late start, which led to a delayed bud break on the vines. However, as if a switch had been turned on, the weather warmed up dramatically and the vines were able to catch up to normal trends. This prolonged spring gave us smaller clusters, with small berries which ripened to an excellent intensity due to the long and warm summer. With optimal autumn weather and lower volumes, the vines produced very ripe fruit with vibrant colour and flavour profiles. inuininintensity. flavour profiles.

STEVE CARBERRY, WINEGROWER

