

BLACK HILLS ESTATE WINERY

2021 VIOGNIER

VINTAGE NOTES

The 2021 growing season started with a warm and dry spring, and an earlier than average budburst. The warm and dry start to the season was followed by an extremely hot and dry June and July, due to a persistent heat dome over the Pacific Northwest. Record high temperatures were recorded in many areas. Veraison also arrived earlier than average, and the first grapes were harvest 21 days prior to their corresponding harvest date in 2020 – a significant shift. The warm growing season helped the fruit to achieve excellent flavour and phenolic ripeness, along with a high level of concentration and aromatic intensity across all varieties. An outstanding vintage that has produced bold white wines that are full of character.

TASTING NOTES

Our 2021 Viognier shows intense stone fruit and floral aromas, typical for this aromatic Rhone Valley grape variety. The palate exhibits pure orange and peach flavours, along with a rich and creamy texture. The ripeness of the citrus and stone fruit flavours speak to the warmth of the 2021 vintage, and are complimented by the wines fresh acidity. Enjoy in its youth, or over the coming four years.



WINEMAKING

Harvesting: Hand harvested. Bunch sorted. Whole bunch pressed

Fermentation: Fermented with wild and selected cultured yeasts

Maturation: 8 months in a combination of seasoned French oak puncheons and stainless steel tanks

Cases produced: 1400

ABV: 13.0% **PH:** 3.50 **TA:** 6.3 **RS:** 0.5

BLEND

100% Viognier