

SMALL BLESSINGS

VIOGNIER

VIOGNIER 2016 | APPELLATION: OKANAGAN VALLEY (VQA)

HARVEST NOTES

The 2016 growing season jumped off to a fast start, and it was all the vineyard teams could do to keep up with the rapidly growing vines. Thankfully, the season steadied with a cooler than usual July, which allowed for a longer hang time on the grapes to allow the flavours to develop while maintaining acidity in the fruit. The Viognier for this wine was grown by the Dhaliwal Brothers in Osoyoos, and was hand harvested on September 29 with 23.8° Brix, 5.3g/L TA, and pH 3.66.

WINEMAKER'S NOTE

Colour: Golden straw.

Nose: Lightly oxidative, nutty, with a core of stone fruit and honey.

Palate: A rounded attack leads to nut and lees flavours which are supported by stone fruit through the mid-palate and a persistent finish of wax and honey.

Food Pairing: Hard, sharp cheeses and cured meats – charcuterie boards would pair perfectly!

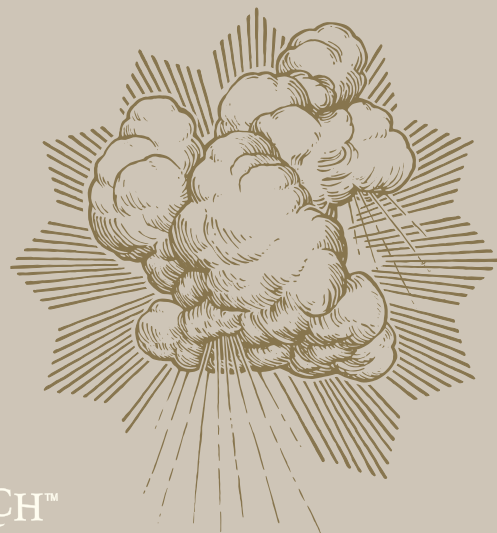
WINEMAKING

The fruit for this unique expression of Viognier was harvested from an Osoyoos vineyard on September 29 with 23.8° Brix, 5.3g/L TA, and pH 3.66. After destemming, the grapes were cold soaked overnight to enhance both the aromatic and flavour profile of the wine. The following morning, the free run juice was collected in tank and allowed to settle for 24 hours, at which point it was racked into the clay egg for fermentation. The clay egg used as a fermentation and aging vessel for this wine was sourced from a craftsman in Impruneta, Italy. The clay provides a subtle oxidative effect, moderated by a beeswax lining, while the egg shape helps to keep the lees in suspension due to the convection currents created during fermentation without the inhibitory effects of any corners – fluid dynamics! The wine was aged in the egg on its light lees for 11 months before being racked in preparation for bottling.

VARIETAL PROFILE

100% Viognier

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| Total acidity | 4.7g/L |
| Final pH: | 3.62 |
| Residual Sugar: | 0.48g/L |
| Alcohol: | 13.0% |
| Cases Produced: | 44 |
| CSPC: | 114813 |



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