



# Viognier

2018 - VIOGNIER 100%

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## TASTING NOTES

This estate grown Viognier is a true expression of Viognier from the Skaha Bench. On the bouquet, apricot and peach are supported by white blossoms and an undercurrent of spice. The stone fruits translate onto the attack and through the oily mid-palate with tropical fruit and orange carrying through the long finish.

## PAIRING

Pad thai, lamb tagine with apricots, or buttery cheeses would all work well with this versatile wine.

## BOUQUET

Apricot & Peach

## GROWING SEASON

The 2018 vintage began with warm Spring temperatures leading to localized flooding around the Valley. Bud break was a bit late, with the vineyards showing growth by late-April. The vines caught up as hot early season temperatures pushed them through the early growth stages, hitting bloom and moving through to fruit set and veraison in a hurry. However, August brought heavy smoke which had the effect of decreasing temperatures while also shielding the vines from the UV light needed to push ripeness in the fruit. September came with another set of concerns: temperatures dropped, and precipitation increased to slow vine progress even further. Thankfully, October gave us weeks of above-average temperatures without precipitation or smoke to provide us with the final push we needed to achieve a balanced ripeness in our Bordeaux and Rhone reds.

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## VARIETAL PROFILE

TOTAL ACIDITY	6.8 G/L
FINAL PH	3.16
RESIDUAL SUGAR	1.6 G/L
ALCOHOL	13.0%
CASES PRODUCED	488
CSPC	95455



BLASTED  
CHURCH