

# VANESSA

## VINEYARD

### VIOGNIER 2017



Viognier 100%  
Viognier Clone 642

Alcohol	14.9%
Residual Sugar	13.8 g/L
Total Acidity	7.46 g/L
pH	3.65
Brix	30
Cases Produced	200
Released	2018
SKU	169089

## Carved from stone, fuelled by sun, a vineyard like no other

### Growing Conditions

The 2017 growing season in the Similkameen Valley was not typical but the end result was well worth the change. Spring was cool and came later than usual, which cause slower fruit development, but the ensuing summer warmth made up for it. A near record drought in late July and August both reduced crop size and resulted in an improved grape quality. Fall ripening went well and came right on schedule, with the first pick starting September 19<sup>th</sup> for the Merlot and Syrah intended for our Rosé. Other varietals followed with the last pick on October 24<sup>th</sup>. The first frost occurred on October 31<sup>st</sup>. For the 2017 growing season, the total heat to the vines at Vanessa was the same as in 2016, at 1,757 Growing Degree Days, above any of the vineyards measured in neighbouring Okanagan vineyards. This resulted in rich, ripe, generous wines, and was ideal for an ultra rich Viognier.

### Terroir and Microclimate

Located high on a hillside overlooking the Similkameen Valley, Vanessa Vineyard's grapes are cultivated on 75 acres of sloping, well-drained, rocky terrain. The vines grow in rows of rocks, absorbing the day heat and imparting that warmth during the cooler nights. Planted in a west to southwest exposure, the rocky vineyard basks in the afternoon sun. Ideally situated, the vineyard benefits from a long growing season, with low yields of intensely ripe fruit. The unique stony site produces fruit with complex flavours and minerality that are truly distinctive.

### Winemaking

Our inaugural 2017 Viognier was given the maximum amount of hang time until it was finally picked on October 16<sup>th</sup> at the height of ripeness. It was fermented cool with a specially selected yeast to bring out the natural aromatics. A long fermentation period gave us rich, rounded, luscious juice yielding a wine with exceptional quality and varietal characteristics.

### Flavour Profile

Light gold in colour, with aromas of sun ripened peaches and honeysuckles, this unctuous wine is one to savour. With its lovely structure and beautiful mouth-feel, it has just the right amount of acidity to keep wine refreshing and food-friendly. Pair it with a luscious starter like baked brie and apricots.



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