

# VANESSA

VINEYARD

## VIOGNIER 2018 Carved from stone, fuelled by sun, a vineyard like no other



Viognier 100%  
Viognier Clone 642

Alcohol	12.2%
Residual Sugar	1.6 g/L
Total Acidity	6.08 g/L
pH	3.4
Brix	24
Cases Produced	325
Released	2019
SKU	169089

### Growing Conditions

A long, moderate growing season started on schedule, yet with warmer than average spring temperatures. Cooler summer temperatures led into particularly warm autumn days with cool evenings. The results: an early bud break, increased crop sizes and slow ripening that allowed the fruit to fully mature, with balanced acidity in whites and exciting flavour development for reds in this vintage. Harvest began right on time and picking went well, beginning with our harvest for Rosé in September through to our late reds in early November. Total heat units for 2018 at Vanessa were recorded at 1730.5 Growing Degree Days, similar to the previous year. However, the prolonged and mild 2018 growing season gives this vintage unique character and exceptional quality. Our Viognier was picked October 20th and frost occurred October 24th, 2018.

### 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

Picking earlier than usual gave us a lighter, fresher, easier drinking Viognier. It was fermented cool with a specially selected yeast to bring out the fruity, floral aromatics. A long fermentation period gave us rich, rounded, luscious wine.

### Flavour Profile

This 100% estate grown Viognier has an intense nose with jasmine, honeysuckle and rose petal notes, ripe white peach and nectarine, pineapple, lemon sherbet and a hint of chestnut honey, apricot pie and some vanilla shortbread in the background. The palate shows richness, a full-bodied oily texture balanced with crisp acidity. More stone fruit mixes with grapefruit zest, rose water, lime and nutmeg spice with a long and concentrated finish. Pair with richer seafood dishes, particularly lobster with citrus butter sauce, a mild chicken curry or prawn and chicken paella.



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