

Viognier 2021

TASTING

This is a wine that will put a smile on your face.

The perfumed nose is full of ripe fruit: peaches and nectarines, pineapple and mango, with notes of wild flowers.

On the palate the wine is round, soft and full, with those same flavours of peach, nectarine and apricot, ripe orange flesh, with tropical notes leading into a long finish.

Intense, yet sophisticated, Clos du Soleil Viognier is the image of summer.

WINEMAKING

The grapes for this wine were grown in Clos du Soleil's "La Côte" vineyard, on the Upper Bench of the Similkameen Valley (vineyard in transition to organic status).

The grape clusters were harvested by hand at peak maturity, and then pressed very gently, whole cluster.

After a brief settling, the juice was fermented in old, neutral puncheons of French oak, and then aged in those puncheons, on the lees for 6 months. A light filtration at the time of bottling was the only other step.

The result is a pure expression of variety and site.

TECHNICAL

Harvest Dates: 7 October 2021

Bottling Date: 4 May 2021

Vineyards: La Côte Vineyard, Keremeos, Similkameen Valley, BC

Varieties: 100% Viognier

Total Production: 133 cases



Alc: 13.9% **pH:** 3.42 **Titrateable Acidity:** 7.4 g/L **Residual Sugar:** 2.6 g/L **SKU:** +9872 (750mL)



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