



Viognier 2020  
BCVQA  
Similkameen Valley  
Vinification

This Viognier was harvested from single vineyard in the Similkameen Valley on October 1, 2020 with Brix 24.0. Wine was cold soaked for 24 hours prior to fermentation, then barrel aged for 4 months.

Crispy and dry wine pairs well with seafood, and light meals and cheeses.

Wine was bottled on November 19<sup>th</sup>, 2021 with total production of 48 cases.

- Alcohol 14.0%
- pH 3.45
- Titritable Acidity 6.5
- Residual Sugar 3.6