



Harvest Specifications

Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Oct 28	21.3°	6.8	3.29	100%

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
13.0%	6.2	3.44	<2.0 g/L	100 cases

The main part of the 2021 growing season was wonderful but the harvest was difficult. What the grower (Rick Smith) did with these grapes in a challenging late season, resulted in nearly perfect fruit. Needless to say, that takes dedication and skill. These mature Viognier vines were planted over 20 years ago in one of the most lovely and well-suited vineyard terroirs. Wine made from these grapes reflect that specific stoney, loam soil that enhances the natural 'peachy' aromas. An supple-oily but texture with balancing freshness is a unique Niagara terroir take on this Rhone valley variety.

Although blending and creation of happy symbiotic wines from several varieties is a clear desire for us, sometimes we want to showcase the singular attributes of a wine like this. We fermented and aged this wine for 9 months in a combination of used 228 and 500 L French oak barriques and puncheons.

Aromatic white peaches and tangerine peel along with honeysuckle are hallmarks of the variety and this wine does display that – but it is also made interesting with subtle licks of vanilla springing from the best French oak.