



# STORIED SERIES



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Each of these small lot wines tell a unique story of its meticulous, sustainable viticulture, its distinctive terroir, and innovative and careful winemaking practices.

## 2021 VIOGNIER

### HARVEST & VITICULTURE REPORT

The 2021 growing season in the South Okanagan was one for the history books as the driest on record, due in large part to the “Heat Dome” and its record breaking high temperatures. It was also one of the warmest years, seeing the most growing degree days GDD (1758) since 2015. Following flowering, we experienced an extremely dry and hot June during fruit set. The heat led to a lighter fruit set and smaller berry size than usual. While there was less fruit per vine and the yield was light in volume, on the upside the smaller berries in the clusters resulted in more concentrated flavours and colours on the red varieties. Similarly, for the white varieties there are intense flavours and vibrant aromatics. With the warm dry season, the grapes reached phenolic ripeness earlier than usual with harvest commencing and finishing early. We began picking the whites on August 27th for our Ti Amo (Prosecco-style sparkling wine). We started picking our first reds in mid-September with our block 10 Merlot on September 14th at our historic Golden Mile Bench estate vineyard. We finished our last estate reds pick with Cabernet Sauvignon from block 8 of our Golden Mile Bench vineyard on October 28, 2021. Overall, the 2021 harvest produced wines of outstanding quality and varietal character. We expect to see some intense, fruit driven wines, with excellent depth of flavour.

### WINEMAKING

Crafted with fruit from four select vineyards in the south Okanagan brings depth and complexity to this Viognier. The majority of the grapes are from long-time grower Rich Fournier's Stones Throw Vineyard in Oliver, located adjacent to the renowned Black Sage Bench. The fruit was handpicked, sorted and whole berry pressed. Following a gentle pressing, the juice was cold settled for four days at 2°C, racked off heavy lees, and inoculated with select yeasts. A cool fermentation at 12°C for 25 days in stainless steel filled the cellar with heady aromatics of stone fruit and orange rind. Once the desired dryness was achieved, the lots were blended and aged on fine lees for four months for a supple, beautifully balanced wine.

### TASTING NOTES

Our Storied Series Viognier is made in small lots with only 350 cases produced. Clean and expressive, this vintage brings fragrant peach, nectarines and wildflowers. The delicate palate follows with ripe stone fruits and lime zest accented by a lively finish. An absolutely beautiful expression of the varietal, try with Pacific halibut and a peach chutney.

WINERY PRICE: \$21.99 (BC+TAX)

CSPC: 750877

UPC: 626990222057

<b>Harvest Date:</b>	September 22-30, 2021
<b>Bottling Date:</b>	February 10, 2022
<b>Grape Variety:</b>	100% Viognier
<b>Vegan:</b>	Yes
<b>Ageability:</b>	Enjoy now or cellar up to 2 years
<b>Alcohol:</b>	13.1%
<b>Residual Sugar:</b>	4.5 g/L
<b>pH:</b>	3.49
<b>Total Acidity:</b>	7.13 g/L
<b>Brix at Harvest:</b>	23.6 average
<b>Availability:</b>	Wine shop, Bench Club, online



HESTER CREEK



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