

CALLIOPE WINES



2018 VIOGNIER

TASTING NOTES

An intense and aromatic nose of jasmine, honeysuckle, apricot, lemon zest and peach with a subtle, fresh sweet basil note in the background. The palate is medium bodied with crisp refreshing acidity and flavours of stone fruit, pear, blood orange, white pepper, lime and some mango with a long, zesty finish. Pair this with mildly spiced Thai Larb or a watermelon and feta salad with poached BC side stripe shrimp.

— Rhys Pender, Master of Wine

BOTTLING DATE July 2019

VINTAGE NOTES AND WINEMAKING

2018 was a moderate growing season that started with an earlier budbreak and a warmer than average May. The season cooled during the summer months and rebounded with favourable September and October temperatures. The cooperative weather allowed us to retain acidity and provide quality fruit with increased crop levels. While the sun and heat create intense fruit flavours, the cool evenings preserve the natural acidity in the grapes keeping the wine fresh and lively.

The Viognier grapes for the 2018 vintage originate from Keremeos and Osoyoos. They were harvested by hand in mid-October, destemmed and delicately crushed before being gravity fed into a pneumatic press for added skin maceration prior to gentle extraction of the juice. The juice was then drained by gravity flow into a stainless steel tank where it was allowed to settle prior to fermentation. After 3 weeks under controlled temperatures ranging from 10 to 16 Celsius, the wine was allowed to mellow and age for 9 months. It was then filtered, stabilized and bottled.

ANALYSIS Alcohol: 13.5% | PH: 3.49 | Titratable acidity: 5.3 g/L

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