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DISCOVERY SERIES

Viognier Gewürztraminer

VQA Okanagan Valley

2017

HARVEST

Although 2017 brought some unusual weather for the Okanagan, expect another stunning vintage from Inniskillin. On a regular harvest fruit tends to come in one varietal at a time; due to the hot, dry summer it was all hands on deck for Winemaker Derek Kontkanen as multiple varietals ripened at once. The summer heat brought with it a more intense flavour profile for our whites with a nice acid backbone. For reds, you can expect more supple, juicy and red-fruit driven flavours.

WINEMAKING

The Grapes for this Viognier-Gewürztraminer blend were carefully selected from our Whitetail and Thomas Ranch vineyards. They were harvested at approximately 22 Brix. The juice was allowed 4 hours of skin contact before being cold fermented with select strains of yeast for optimal results.

WINEMAKER'S NOTES

The 2017 vintage of Viognier-Gewürztraminer is bursting with vibrant flavours and aromas. On the nose, floral and white pepper notes are most prominent, being complemented by juicy tropical fruit, peach and orange peel and rose flavours on the palate. This well balanced wine has a beautifully lingering and round finish that stands up very well to its fresh fruit flavours.

FOOD PAIRINGS

Roasted pork tenderloin with apricot glaze, Mahi Mahi tacos with fresh Mango slaw, goat cheese and marmalade crostini. Cheese: Smoked Gouda, Jalapeno Havarti, Feta



PRODUCT INFORMATION

Size	750 mL
Winemaker	DEREK KONTKANEN
Product Num-	441998

TECHNICAL ANALYSIS

Alcohol/Vol	13.5 %
pH	3.45
Residual Sugar	7 g/l
Total Acidity	6.55 g/l
Oak Aging	n/a