



# MISSION HILL

*Family Estate*

## 2018 RESERVE VIOGNIER

*An Uncompromising Expression of the Okanagan Valley.*

### VINTAGE REPORT

The 2018 harvest began earlier than anticipated due to above average growing degree days in the spring. Summer arrived with cooler temperatures, encouraging the fruit to develop beautiful acidity and allowing more time for full flavour retention. One of the coolest Septembers on record followed, slowing down the sugar accumulation and allowing the fruit to fully develop phenologically. Harvest concluded on November 8, with the extended season yielding a crop of uniformly ripened fruit with mouthwatering freshness and acidity.

### WINEMAKER NOTES

Our 2018 Reserve Viognier was grown in our estate vineyards in Osoyoos and the Black Sage Bench in Oliver. Our Osoyoos vineyard, is the Okanagan Valley's most southern area and is comprised of arid benchlands that benefit from the lake's warming effect providing the region with more than 200 frost-free days. Our vineyard in Oliver, first planted in 1996, is diverse with more than 60 different individual blocks affording us an amazing array of premium quality fruits.

### TASTING NOTES

Our Reserve Viognier has generous aromas of citrus, peach, pear and apricot all layered with a touch of ginger and white blossoms.



**VARIETAL** | 100% Viognier

**APPELLATION** | Okanagan Valley BC VQA

**ESTATE** | Osoyoos (90%), Oliver (10%)

**MATURATION** | Fermented in 35% neutral French oak,  
35% stainless steel tank, and 30% stainless steel barrels

**ABV** | 13.5%    **TA** | 5.7 g/L    **PH** | 3.42