



2017 VIOGNIER

THE APPELLATION:
VQA LINCOLN LAKESHORE

THE HARVEST:
Oct 27, 2017

THE VARIETAL PROFILE:
100% Viognier

THE NOTES:
The fourth vintage of our Redstone Viognier was harvested from the Redfoot vineyard and cool fermented in stainless steel to retain fruitiness. The result is an intensely aromatic wine with aromas of tree floral, peaches, apricots and sweet tangerines. This Viognier is fresh and zippy right out of the gate with a ton of stone fruit, citrus and a lovely, vibrant acidity that lingers on the lengthy finish.

THE PAIRINGS:
The 2017 Viognier is an absolute dream to food pair with as the acidity makes it a great match and balance candidate and also extremely effective at removing fattiness from the palate. We think that this wine would be stellar with Jerk chicken thighs, char-grilled shrimp and even with lighter summer fare such as your favourite salads and veggie dishes.

THE CELLARING:
Best consumed youthful but can be cellared to 2022.

THE NOTES

pH	3.46
Total Acidity	6.24
Residual Sugar	0 g/l
Alcohol	13.0%
Brix at Harvest	21.8
Production	3,000

