



COLLECTOR SERIES 2018 SHANNON PACIFIC VIOGNIER



WINEMAKING.....

Our 2018 Viognier was harvested September 27 on the Black Sage Road in the south Okanagan. Gentle, whole cluster pressed free-run juice went straight to third-fill barrels for full fermentation. This vintage did not undergo secondary ferment to preserve a natural acidity. Bâtonnage every two weeks, and six months in barrel add texture and a velvety mouthfeel to the finished wine.

WINE STYLE.....

For a white wine grape, Viognier likes some heat and is typically grown in the central and southern parts of this region. Our Shannon Pacific Viognier pays tribute to the vineyard our father Dick Stewart planted in the 1960s in partnership with the Capozzi family.

TASTING NOTES.....

Welcoming aromas of white peach, orchard blossom, stone fruits, a touch of marmalade and hint of honeycomb. This voluptuous, medium-bodied wine delivers flavours of peach, plum and fresh ginger with a surprising acidity that balances the palate and brings a lingering, dry finish.

PERFECT PAIRINGS.....

A bright and lively wine, this Viognier lends itself well to a variety of dishes with flavour complexity. Try a grilled apricot salad with lemon vinaigrette or marinated squid on a bed of fresh garden greens with citrus zest.

TECHNICAL NOTES

Alc. by volume: 13.5%
Total acidity: 5.6 g/l
Residual sweetness: 1.6 g/l
Sweetness code: 0
SKU code: 482315
UPC code: 778856118117
Date bottled: June 2019
Case volume: 221

CELLARING NOTES: Enjoy now through 2022.