

SEE YA LATER RANCH



2023

LEGACY VIOGNIER

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Spring was very warm resulting in an earlier than usual bud break. Good weather continued until Late Summer where it started to cool off early September through November. Being situated high atop of the valley, our Hawthorne Mountain Vineyard was kept free of botrytis due to the high winds keeping fruit relatively dry. 2019 is a big year for Riesling, Chardonnay, and Pinot Noir with later ripening varieties having more of a lighter approach.

WINEMAKING

The grapes were picked at peak ripeness and gently pressed whole cluster. The grape juice was fermented slowly at lower temperatures in 2 year old oak barrels to retain the vibrant fruit and floral aromas. The wine was stirred weekly to help achieve some integrated mouthfeel and depth. After 6 months in the barrels the wine was removed and filtered for your pleasure.

TASTING NOTES

This particular vintage boasts enchanting aromas of delicate white blossoms, mingling with hints of ripe peach and honeydew, the aromas carry onto the palate and they evoke memories of sun-drenched afternoons in the valley. The finish is long and pronounced with a pleasant aftertaste.

FOOD PAIRING

Enjoy this Viognier with Moroccan chicken and couscous, creamy risotto, roast turkey, honey glazed ham, or a cheese platter featuring Brie and Camembert. Light seafood dishes and salads with fresh fruits like peaches or apples and nuts such as almonds or walnuts beautifully complement its delicate floral and fruity notes.

TECHNICAL NOTES

Alcohol/Volume	13.7%	Total Acidity	5.9 g/L
pH Level	3.4	Serving Temperature	10-13 °C
Residual Sugar	4.0 g/L	Release Date	Summer 2024

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Please enjoy responsibly.