



VIOGNIER 2020

Vineyards

- Gill Family Vineyard, Oliver

Production

The grapes for this wine were hand-sorted, crushed, de-stemmed, gently pressed, and fed into neutral barrels where it was fermented using ambient yeast in order to develop complexity. The wine was aged a further 8 months in neutral French oak with regular bâtonnage to develop texture and richness.

Tasting Notes

Aromas of honeysuckle lead to a full and textured wine with medium acidity. Flavours of tangy apricots, lime peel, and green almonds are complemented by a persistent and fresh finish of citrus and mineral. Enjoy this wine with mild curries or tagines, poultry, shellfish, complementing dishes incorporating fennel, tarragon, saffron, sesame, almonds, or cashews.

Vintage		2020
Variety		Viognier
Appellation		Okanagan Valley
Acid		5 g/L
Residual Sugar		2.7 g/L
Alcohol		12.7%



2825 Naramata Road, Naramata, BC VoH 1N1
+1 250.496.0093 | orderdesk@joiefarm.com

www.joiefarm.com