



'En Famille'

Viognier 2024

Vineyards

- Selwood Family Vineyard, Naramata Bench

Production

Crafted with patience and restraint, the 2024 En Famille Viognier was harvested on October 7th and underwent a cool, 28-day fermentation designed to coax out the grape's natural aromatics and complexity. Fermented initially in stainless steel to retain purity, the wine was then gently transferred into a neutral puncheon, where it rested on lees with periodic bâtonnage to enhance mouthfeel and build texture. This approach honours the varietal's Rhône heritage while capturing the bright energy of the Okanagan's lake-moderated desert climate.

Tasting Notes

Fragrant and expressive, this Viognier opens with lifted notes of jasmine, honeysuckle, and vanilla cream, supported by ripe orchard fruit—peach, golden apple, and lychee—with a touch of cantaloupe and citrus zest. On the palate, it strikes a beautiful balance between richness and energy, with vibrant acidity carrying the fruit and a whisper of fresh green herbs through the finish. Generous but never heavy, this is Viognier in its most graceful form—layered, bright, and quietly compelling.

Vintage		2024
Variety		Viognier
Acid		6.85 g/L
Residual Sugar		1.91 g/L
Alcohol		13.5 %



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