



COLLECTOR SERIES 2017 SHANNON PACIFIC VIOGNIER

WINE STYLE.....

Viognier is a grape variety that is very much in fashion in the Valley. For a white grape, it likes some heat and is typically grown in the central and southern parts of the 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.....

This medium-bodied white displays subtle notes of jasmine, honeysuckle and all-spice. On the palate, expect notes of nectarine and apricot with some bright citrus acidity on the finish.

PERFECT PAIRINGS.....

Some of our favourite pairings include BC halibut and other rich seafood dishes, roasted chicken and loin of pork stuffed with apricots and pistachios.

WINEMAKING.....

Our 2017 Viognier grapes were sourced from the Naramata Bench in the Central Okanagan. The fruit was whole cluster pressed before undergoing wild fermentation in neutral oak barrels, including regular battonage, which gives the finished wine more texture and mid-palate weight.

TECHNICAL NOTES

Alc. by volume: 14%
Total acidity: 6.9 g/l
Residual sweetness: < 1.0 g/l
Sweetness code: 0
SKU code: 482315
UPC code: 778856117110
Date bottled: February 2018
Case volume: 150

CELLARING NOTES: Enjoy now until 2020.