



2014 Black Label Viognier

VQA Ontario

GROWING SEASON AND HARVEST

- ❖ Weather conditions were unusually cold and snowy during the first few months of 2014. May brought a return to more average temperatures, June and July remained cooler which allowed for slow, steady maturation of the vines and grapes.
- ❖ August was relatively average in temperature and September finally brought enough sun and warm temperatures to push the grapes to maturity.
- ❖ Harvest began about 10 days later than normal but was helped along by a good long stretch of dry, sunny weather. This carried in to October allowing all grapes to ripen and come in before the rather quick onset of colder fall temperatures.
- ❖ 2014 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Ontario vineyards
- ❖ Gently pressed in pneumatic bladder style presses
- ❖ Cool fermented in stainless steel for 14 days at 16°C
- ❖ Aged in stainless steel tanks
- ❖ Cold stabilized and bottled to preserve fruit characters

WINEMAKER'S TASTING NOTES

This wine is aromatic and easy-drinking displaying notes of orange blossom, peach and exotic fruit. The finish leaves you with soft floral tones and a touch of sweet tangerine.

FOOD SUGGESTIONS

Enjoy with mildly spiced Pad Thai or a fresh grilled chicken salad topped with goats cheese and mango!

TECHNICAL DATA

Alcohol by Volume: 13.0%

SIZE
750mL

SUGAR CODE
(0)