



Deep Creek Wine Estate - 2008 Viognier



The most acclaimed white wine grape from France's Rhône Valley, Viognier is a highly aromatic varietal, with a flavour profile that could include peach, apricot, nectarine, lichee, musk and flower blossom. The heady perfume of this varietal is one of its trademarks, although its flavours are sometimes problematic in matching with food. However, it does well with lobster, crab and moderately flavoured fish. Use it as an apéritif as an alternative to Chardonnay. Viognier was not a very much grown grape in the Okanagan Valley; however its great taste has increased production in British Columbia drastically over the past few years. In 2008 this varietal was on place 11 of all whites planted in B.C with a harvest of 135 tons.

All of the Viognier produced by Hainle Vineyards is made from grapes grown strictly to organic standards. All winemaking methods are in compliance to our family wine purity law of 1856.

Our Viognier is one of very few Okanagan grown Viognier which are made completely dry. The wine is fully fermented and no sweet reserve (unfermented grape juice) has been added to the wine. The style is similar to the full-bodied, dry Viognier from the Rhône Valley region of France. The dry style makes the wine very versatile as a food wine, and it also gives the wine longevity in the cellar.

The grapes for the 2008 vintage were harvested on October 25th at 24% sugar. The grapes have been very gently cluster pressed with only 400 litres per ton of juice. The alcohol is 13.2%, the residual sugar is 1.0 g/l, and the acid at bottling was 8.1 g/l. The wine was fermented in medium toast French oak, and rested on the lees ("sur lie" contact) for approximately 7 months. 80 cases were produced.

The wine's aromas contain fresh varietal notes of peaches, apricot and nectarine with excellent balance and aromas of orange blossoms. The full body is nicely balanced with acidity, which will soften as the wine ages. We anticipate that this vintage will develop very well in the cellar for up to 10 years.

The 2008 Viognier can only be obtained at the winery or some speciality private wine stores in B.C. because of its limited quantity

Harvest	October 25th 2008
Avg.sugar	24%
Bottling	April 2009
Cases	80
Alc/Vol	13.2 %
Residual sugar	1.0 g/l
Acid	8.1 g/l
Cellar Potential	10 years