



# 2015 Reserve Viognier-Marsanne

92% Viognier

8% Marsanne

Drink now through 2023

## Why We Make It

Marsanne is a remarkable and underappreciated but challenging fruit, with truly unique tones hidden within an unstructured form. To truly appreciate Marsanne, one must support it with a more noble grape: Viognier in this case. We have used a scaffold of Viognier and oak to elevate the Marsanne to a level where its characteristics can be truly appreciated. And appreciate them we do.

## Tasting Notes

An intricate aromatic medley of peach cobbler and white tea, coupled with a pebbled minerality and a hint of damp cedar. On the tongue, textured notes of caramel and toasted coconut balance tones of clover and orange peel. A long finish rounds out the smooth and elegant palate.

A complex and delightful pairing wine, well-suited to drink alongside earthy white meats, from roast turkey to oysters to pork terrine. Try with sushi for a particularly satisfying combination.

## Vintage and Winemaking

A hot, early developing year in the South Okanagan, with a long fall, allowing for lengthy cultivation of both crops. The Viognier was picked later than usual to develop more roundness in the fruit, while the always-tardy Marsanne was picked last out of all our fruit.

Both grapes were hand-picked, whole-bunch pressed, and then fermented and aged in Burgundian neutral French oak barrels. As in previous years, our final tasting panel once again found that 8% Marsanne is truly the "sweet spot," showing the most varietal character without diminishing the vivacity of the Viognier.



**Cases Produced** 517

**Alcohol** 13.8%

**Total Acidity** 5.5 g p/l

**pH** 3.75

**Residual Sugar** 0.77 g p/l

**\$24.90**

Includes 5% GST and 10% PST

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