

2022 XXX Viognier

Out of Nothing...

WINEMAKING

The grapes were hand harvested over two days in early October. Wine was fermented in both stainless steel (86%) and new French barrels (14%). After fermentation was complete, the wine in barrel was left sur lees for 3 months. The two groups of wine were blended and then bottled.

TASTING NOTES

This wine has aromas of peach blossom and white stone fruit. On the palette you enjoy flavours of apricot and vanilla cream, with a beautiful velvety finish.

APPELLATION: Okanagan Valley

COMPOSITION: 100% Viognier

BOTTLE SIZE: 750mL

ALCOHOL: 13.6%

RESIDUAL SUGAR: 3.21 g/L

ACIDITY: 6.15 g/L

BOTTLED DATE: April, 2023

NUMBER OF CASES: 706

EX NIHILO
VINEYARDS

