

## 2020 VIOGNIER HOME VINEYARD

On the Black Sage Bench in Oliver BC, vintner and family farmer Gina Fernandes Harfman combines her passion for winemaking with her family's four generations of experience farming the South Okanagan terroir, to put forth a small lot lineup of wines that perfectly exemplify their vintage. At her woman-owned and run Nostalgia Wines, Gina invites you to make moments with what she has captured in the bottle, and create tomorrow's memories.

### VINTAGE

The low yields and excellent fruit quality resulted in an exceptional vintage. The wines have intense flavour profiles, higher acid and moderate alcohol levels. These attributes are excellent for pairing with food.

### WINEMAKING

Hand picked then fermented in temperature-controlled stainless steel vessels.

### TASTING NOTES

Get swept away by the ambrosial, exotic aromas of ripe peaches and melons, pineapple, mandarin oranges and honeyed mangoes. On the palate, this rich, full Viognier reflects well the Black Sage sunshine. The finish is crisp and lingers with a hint of warm spice biscuits.

### FOOD PAIRING

Try with sushi, chicken tagine with apricot, seared scallops with ginger, or a spicy butternut squash dish.

### TECHNICAL NOTES

**Varietal Composition:** 100% Viognier (Home Vineyard, Oliver)

**Harvest Date:** October 29, 2020

**Alc./Vol.:** 13.1% | **pH:** 3.36 | **TA:** 5.5 | **RS:** 0.5

**Production:** 151 cases

**Serving Temperature:** 8-10° C

**Cellaring Potential:** Enjoy now - 2023

### PURCHASE INFORMATION

**UPC:** 626990366553

**Retail:** \$24.99 **Club:** \$22.49

