

## 2021 VIOGNIER

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.

### TASTING NOTES

Let Viognier's exotic allure carry you away with each sip. Her tropical perfume of apricot, mango, pineapple, mandarin and peach is intoxicating. On the palate, this rich, full white reflects the intense heat of 2021. The lingering, concentrated finish of candied peaches and mangoes is part of her lasting charm.

### FOOD PAIRING

We love Viognier with sushi, scallops, or Chicken a l'Orange.

### VINTAGE & WINEMAKING NOTES

The 2021 season had a reduced yield, resulting in an intensely flavourful harvest. 2021 Viognier was sourced from our Home Vineyard (bringing body and exotic notes), and the Gablemann Vineyard (bringing beautiful perfume and grace). All hand picked then fermented in temperature-controlled stainless-steel vessels.

### TECHNICAL NOTES

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

**Alc./Vol.:** 13.1% | pH: 3.45 | TA: 6.1 | RS: 1.4 g/L

**Production:** 275 cases

**Serving Temperature:** 8-10° C

**Cellaring Potential:** Enjoy now - 2026

