



# LIPINSKI

## 2022 VIOGNIER

### WINEMAKER'S NOTES

The winemaking process began with a six-day carbonic maceration in a 2000-liter concrete tank. The fermentation was completed within 18 days. Following this, half of the wine was transferred into terra cotta vessels, while the remaining half continued to age in the concrete tank for a month. Subsequently, the wine was aged for seven months in older 1000-liter French oak vats, allowing for the development of a nuanced and mature flavour profile. We bottled the wine unfiltered.

### TECHNICAL DATA

**A.B.V.** 13.2 %

**R.S.** < 3 g/L

**T.A.** 5.45 g/L

**SOURCE** Four Mile Creek - Smith Vineyard

**HARVEST** October 12<sup>th</sup>

**FERMENTATION** Ambient + Carbonic

### SOMMELIER'S NOTES

This Viognier is a quintessential representation of its variety, flawlessly hitting all the classic characteristics. On the nose, it unfolds with the luscious scent of ripe apricots and the sweet allure of orange blossoms, complemented by the comforting aromas of eggnog and a medley of baking spices. The palate is a harmonious blend of richness and refreshing acidity. It further delights with flavors of crisp apple and juicy pear, culminating in a luxurious, buttery sweetness that lingers at the finish. (JL – Nov. 2023)

**ESTIMATED PEAK** 2027-2033

**SERVE** 10°C-13°C

