



2019 Viognier-Marsanne

83% Viognier

17% Marsanne

Drink now through 2026

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

A delicate aromatic medley of peach cobbler and white flowers, currently led by the Marsanne's earthiness with a hint of toasted almond. On the tongue, textured notes of caramel and 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 delicate year leads to a delicate wine. While the Viognier was picked to schedule, the always-tardy Marsanne was picked last out of all our fruit (even after the red wine grapes).

Both grapes were hand-picked, whole-bunch pressed, and then fermented and aged 6 months in Burgundian neutral French oak barrels. The final blend was chosen to present the varietal character of the Marsanne without diminishing the vivacity of the Viognier. All estate-grown, we are happy to brand this vintage of Viognier-Marsanne as "Salmon Safe" to reflect our commitment to vineyard sustainability.

Cases Produced 278

Alcohol 13.9%

Total Acidity 6.2 g p/l

pH 3.5

Residual Sugar 3.2 g p/l



\$24.90

Includes 5% GST and 10% PST

SKU 399873