



A GROWING TRADITION IN PRINCE EDWARD COUNTY

WINE SPECS

Vintage	2020
Varietal	Viognier/Pinot Gris/ Riesling
Sugar (g/L)	3.2 g/L
Alcohol	12.0%
Brix at Harvest	20.7
Aging	Stainless Steel
Production	320 cases
Vineyard	Niagara

FOOD PAIRINGS

Fish tacos with avocado/lime aioli

Grilled pork chops with apricot
sauce

Baked Brie with mango puree

Savoury orange chicken

Chicken tagine (apricots, almonds)
with saffron rice

CELLARING TIPS

Drinking well now!

2020 THE WEEKENDER

TASTING NOTES

SPLISH SPLASH SUMMERTIME BASH

Get ready for it...the piquancy of citrus, pear and white florals (honeysuckle). Thank you Pinot Gris. The element of Viognier is not immediately perceptible. Give it 15 minutes in the glass. Enter a mouth-filling flavour profile of orange blossom, dried apricot textured with passion fruit and spritzed with citrus zest. Unlikely union of Pinot Gris, providing snappy zesty acidity in bed with the richly textured aromatics and weight of Viognier with the Riesling caught peeking.

“The Weekender” est un assemblage de Pinot gris, de Viognier et de Riesling. Un vin d’été avec une belle complexité. Des arômes d’agrumes, de poire et de fleurs blanches (chèvrefeuille). En bouche des saveurs de fleurs d’orange, d’abricot sec, de fruit de la passion et un zest d’agrumes. A boire bien frais!



\$17