



# HUFF

## WINE SPECS

|                 |                                  |
|-----------------|----------------------------------|
| Vintage         | 2023                             |
| Varietal        | Viognier/Pinot Gris/<br>Riesling |
| Sugar (g/L)     | 2.8 g/L                          |
| Alcohol         | 12.5%                            |
| Brix at Harvest | 19.1                             |
| Aging           | Stainless Steel                  |
| Production      | 530 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!

## 2023 THE WEEKENDER

### TASTING NOTES

#### SPLISH SPLASH SEASONAL BASH

Our Weekender presents an unlikely union of Pinot Gris/Viognier/ Riesling. Look for a mouth filling flavour profile: snappy zesty acidity of Pinot Gris together with the textured aromatics of Viognier's Mandarine/ melon expressions with white florals ( honeysuckle) providing a scented backdrop. Serve chilled.

“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!



# \$19