

Serendipity WINERY

2009 VIOGNIER FIRST EDITION

\$17.90

Bottled: September 2, 2010

Cases produced: 179 cases

TASTING NOTES: A medium bodied wine with a lovely fruit bouquet of peach blossom, tangerine and lychee followed by mango, melon and hints of anise on the finish. We let wisdom meet youth to provide an interesting complexity. This is a blend of older vines and the first harvest for three year old vines which were cropped to less than 2 tons per acre for maximum fruit flavours. The grapes were hand harvested in October with fermentation and stabilization in stainless steel tanks.

FOOD PAIRING: lobster and butter, smoked oysters, lake trout with salt crust, poached pears with crème anglais, duck breast with honey and lavender, arugula salad with candied walnuts.

REVIEWS:

“More contact with the lees adds texture and complexity to this delectable Viognier. Intriguing nose suggests biscotti made with tangerine peel, almond and vanilla. Rich, creamy palate features lychee and apricot with notes of mineral and anise.”

- Michael Botner

Bronze medal at the All Canadian Wine Championships 2011

Bronze medal at the 2011 San Francisco International Wine Competition

Come visit us! We're at 990 Debeck Road, Naramata, British Columbia.

Serendipity Wine Shop Hours: 10:00 am - 5:00 pm daily, from the Okanagan Spring Wine Festival to the Fall Wine Festival. By appointment only in the winter season.

Please email us at wineclub@serendipitywinery.com or call 250.486.5290.

For more information, visit www.serendipitywinery.com and follow the conversation on [Facebook.com/SerendipityWineryBC](https://www.facebook.com/SerendipityWineryBC) and Twitter ([@winespiration](https://twitter.com/winespiration)).