

KETTLE VALLEY WINERY

(NARAMATA BENCH, SOUTHERN OKANAGAN VALLEY, BRITISH COLUMBIA)

www.kettlevalleywinery.com



In Fall 2013, we added our Great Northern Vineyards wines to our offerings. When the Kettle Valley owners launched the first Great Northern wines last year, they found a railroad that once operated in the Similkameen. Conveniently, they allowed them to design labels with a locomotive on them that look very much like the Kettle Valley labels. That is clever branding.

The vineyards are owned by Colleen Ferguson and Janet Watts (the wives of Bob & Tim). This 14-acre vineyard located in Cawston in the Similkameen Valley produces the grapes for our single vineyard bottlings of Zinfandel, Syrah, and Viognier.

The Great Northern grapes are being handled primarily by Tim's son, Andrew. He completed enology studies at Lincoln University in New Zealand in 2010. Subsequently, he has gained experience doing vintages in Chile, New Zealand, Nova Scotia, and the Okanagan.

Great Northern Vineyard Viognier 2019

CSPC# 39982

12x750ml

14.5% alc./vol.

Grape Variety

100% Viognier

Winemakers

Andrew Watts

Vineyards

Great Northern Vineyards is located on the bench above the Similkameen River in Cawston, in the Similkameen Valley. The soils are predominantly river rock, adding to the mineral complexity shown in the wine. The vineyards are owned by Colleen Ferguson and Janet Watts and the wine is produced by Kettle Valley Winery, Andrew Watts, winemaker.

Vintage

Harvest this year had a slow start. Our first pick of the season was Pinot Gris on September 12 from a vineyard down South in Cawston in the Similkameen Valley. Our first pick in Naramata was October 4 and then our next pick wouldn't happen until mid-October. September was rather cool and wet this year, we needed some warm days and cool evenings to allow the grapes to dry out and ripen. We were fortunate to not be affected by the early frosts on October 10 and 11 which hit most of the Okanagan and Similkameen Valleys and killed most of the leaves on the grape vines. We were able to gain additional hang time for the grapes on the vines and see continued development and ripening. The push was on to harvest most of our grapes by October month end. Our last pick was the morning of October 29 when we picked the Harvey Riesling.

As we finish off our 28th year, as the oldest single-owner winery on the Naramata Bench, we still remain dedicated to making and sharing great wines from BC grapes. Our family's commitment is as strong as ever to farming full flavoured grapes and to winemaking that brings out the best of those flavours and subtleties.

Harvest

The grapes were handpicked on October 11 and October 24, 2019, at approximately 24.8 brix.

Vinification

A portion of this wine has been barrel fermented in older French oak before being blended with wine that was fermented in stainless steel tanks.

Tasting Notes

Clear, pale, bronze-yellow in colour. A beautiful balanced nose, orange blossoms, green apple, hints of caramel with a back note of dried fig. On the palate, there is excellent balance and a rich mouth feel. Fresh fruit flavours of honeyed Melon and round citrus notes are followed by layered minerality on a long finish.

Serve with

Arugula salad with seared tuna or Duck confit with a light citrus dressing.
Seared halibut with a ginger marmalade; Roast Turkey with apple and sage stuffing.
Camembert and Taleggio cheeses.

