



PAST VINTAGES

Great Northern Vineyard Viognier 2018

CSPC# 39982

12x750ml

13.5% 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

This harvest brought about our 27th vintage. We had a very smoky summer in the Okanagan as well as the Similkameen Valley, similar to what most of the province faced this summer with all of the forest fires. At times we could not see Okanagan Lake from the winery or tasting room. The fires came very close to our Great Northern Vineyard in Keremeos, as the fire came down the mountain side to the river which is adjacent to our property.

We did some preliminary test fermentations from grapes in vineyards closest to the fires and did not experience any negative smoke aromas or tastes in those ferments. Harvest commenced on September 28 with the picking of Pinot Gris and Gewurztraminer. Zinfandel from our Great Northern Vineyard in Keremeos was the last pick on November 3.

As we finish off our 27th 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 16, 2018, at approximately 23.2 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

Production

466 cases

Scores/Awards

91 points - John Schreiner, johnschreiner.blogspot.ca - September 6, 2019

Reviews

"A portion of this wine was barrel-fermented in older French oak; a portion was fermented in stainless steel. Good acidity gives this wine bright fruit flavours, including stone fruits and apple, with fresh floral aromas."

- JS, johnschreiner.blogspot.ca





PAST VINTAGES

Great Northern Vineyard Viognier 2017

CSPC# 39982

12x750ml

15.0% 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.

Harvest

Like many of the Summers before, this Summer brought about different and unique challenges. Spring was late in arriving, with cool wet weather running through to mid-June. Bloom was several weeks later than normal and certainly a month behind 2016's weather. Then came three and a half months of full Summer's heat with no precipitation. Sandwiched between all of this was the local flooding of Okanagan Lake and many of the streams that flow in and out of the lake, and the haze from the smoke and fires primarily from the Cache Creek, Williams Lake and Kamloops areas. Harvest commenced close to Thanksgiving, and while many fretted over what they felt was a late start, to us, it was reminiscent of a "normal" harvest during the 1990's. By the end of October, we had brought in all the whites and reds in slightly more than three weeks. As we have said in the past, the weather tends to find a way to "normalize", the cooler wet start led to a hotter dry Summer and finished off with a long moderate fall before we saw two days of snow at the beginning of November. The grapes were handpicked on October 21 and 22, 2017 at approximately 24.3 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





PAST VINTAGES

Great Northern Vineyard Viognier 2016

CSPC# 39982

12x750ml

15.0% 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.

Harvest

The grapes were handpicked on October 3 and October 11, 2016 at approximately 24.7 brix. 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. This vintage is presenting beautiful varietal expression.

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





PAST VINTAGES

Great Northern Vineyard Viognier 2015

CSPC# 39982

12x750ml

15.0% 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.

Harvest

The grapes were handpicked on September 26, 2015 at approximately 25.8 brix. 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. This vintage is presenting beautiful varietal expression.

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

Scores/Awards

92 points - John Schreiner, johnschreiner.blogspot.ca - November 6, 2016

Reviews

"Andrew fermented a portion of this wine in older French barrels and allowed it to go through malolactic ferment as well, accounting for the rich texture of the wine. The remainder of the juice was fermented in stainless steel, preserving the fresh fruit flavours. The wine is a mouth-filling bowl of fruit, with aromas and flavours of apricots and mango. A tour de force! 92."

- JS, johnschreiner.blogspot.ca





PAST VINTAGES

Great Northern Vineyard Viognier 2014

CSPC# 39982

12x750ml

15.0% 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

Harvest

The grapes were handpicked on October 12 and October 18, 2014 at approximately 26.7 brix. A portion of this wine was barrel fermented in older French oak and was allowed to go through malolactic fermentation. The balance was tank fermented and did not go through a malolactic fermentation in order to preserve the crisp, fresh fruit flavors.

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. This vintage is presenting beautiful varietal expression.

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

Production

317 cases

Scores/Awards

90 points - John Schreiner on Wine - September 8, 2015

Reviews

"Here is a rich, ripe Viognier, with a honeyed texture and aromas and flavours of apricot. It is a delicious wine with a long finish."

- JS, johnschreiner.blogspot.ca





PAST VINTAGES

Great Northern Vineyard Viognier 2013

CSPC# 39982

12x750ml

15.0% 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

Harvest

The grapes were handpicked on October 19, 2013 at approximately 24.4 brix. A portion of this wine was barrel fermented in older French oak and was allowed to go through malolactic fermentation. The balance was tank fermented and did not go through a malolactic fermentation in order to preserve the crisp, fresh fruit flavors.

Production

162 cases

Scores/Awards

90 points - John Schreiner on Wine - August 25, 2014

87 points - Gismondion Wine - July 28, 2014

Reviews

"The wine begins with bold aromas of ripe apricots and hazelnuts. The wine presents a rich and warming palate (alcohol is 15%), with flavours of stone fruits. A portion of this was barrel-fermented and put through malo-lactic fermentation. That probably accounts for the almost buttery texture. The finish persists"

- JS, johnschreiner.blogspot.ca

"Great Northern Vineyards sits on a bench above the Similkameen River in Cawston. The soils are little more than an ancient river bed chock full of river rock. The grapes were handpicked in late October at 24+ brix. A portion of the fruit was barrel fermented in older French oak going through malolactic fermentation adding a creamy richness to the remaining tank fermented fruit that did not go through a malolactic fermentation to preserve its crisp mineral fresh fruit flavours. An impressive first release mixes lean-ish yellow fruit flavours with crisp acidity and a stony mineral undercurrent."

- AG, gismondionwine.com

