

2007 VIOGNIER
ST. DAVID'S BENCH VINEYARD
VQA – ST. DAVID'S BENCH



PAUL BOSCO'S WINEMAKER'S NOTES

Viognier is a rare vitis vinifera variety that originated in the Rhone region of France. It is a smooth, medium bodied aromatic wine with complex melon and citrus flavours on the palate with peach and almond aromatics.

MICHÈLE BOSCO'S FOOD PAIRING

Perfect as an aperitif or matched with seafood pasta, grilled fish or chicken.

ACCOLADES

"This is good, correct viognier with typical lychee/star fruit, ginger and mild spice. It's medium weight with nervy, lemony acidity and considerable alcohol warmth. Focused and quite long."

– David Lawrason, WinerytoHome.com, October, 2009

TECHNICAL NOTES

HARVEST DATE	October 9
ALCOHOL	14.0%
BRIX AT HARVEST	23.5
PH	3.26
TOTAL ACIDITY	5.0
CASES PRODUCED	522
SUGAR CODE	0
LCBO #	432948
PRICE	\$25.95 / 750ml

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"

– THE BOSCO FAMILY