



SANDHILL

Every year, when we make our wines at Sandhill, we discover unique and distinctive barrels that deserve very special attention. The result is our ever-evolving **Small Lots Program**, showcasing these finely crafted creations.

VIOGNIER 2009

OSPREY RIDGE VINEYARD

**SMALL LOTS
PROGRAM
615 CASES**

GROWING CONDITIONS

The 2009 growing season arrived late as the cold temperatures of a long winter seemed to drag on, much like 2008; the cold temperatures resulted in some reduced crops. However, unlike the 2008 vintage, the vines did catch up so that by early summer, vine development was at its normal stages. Summer was extremely hot and dry, which quickly advanced the ripeness of the slightly smaller than usual crop load, foretelling an early quick crush.

On Thanksgiving weekend, temperatures dropped to about -9°C in the South Okanagan, halting any further ripening of the grapes. However, at this point all our grapes were essentially ripened and ready to pick. We have some great white wines and the reds are excellent, especially with the reduced crop; wines are rich and intense, yet smooth.

WINEMAKING

- Harvested on October 16, 2009
- Whole cluster pressed
- Cool stainless steel fermentation and aging

FLAVOUR PROFILE

- Bright lemon yellow colour with a wonderful bouquet of ripe peach, spring blossoms, pineapple, honeydew and lemon oil.
- This medium to full-bodied, ever-so-slightly off-dry wine has a rich mouth-feel and flavours of juicy ripe fleshy tree-fruits and tangerines.
- The refreshing finish lingers with notes of sweet citrus and peach.
- Serve not overly chilled at 12 to 14°C and enjoy with cheesy tortellini in a cream sauce; garlic butter shrimp skewers and wild rice; creamy clam chowder; veal in a cream sauce; barbecued turkey on crusty buns with garlic mayonnaise; and baked squash.

CRITICAL ACCLAIM

- Winner – Best of Varietal Wine Awards, Okanagan Spring Wine Festival 2010.
- 93 points - "Lovely, lovely! Wafts out of the glass like happiness and sunshine: wild white flowers, peach essence and Asian pear. Love it!" Natalie Maclean, Nat Decants on-line September 4, 2010.

WINE ANALYSIS

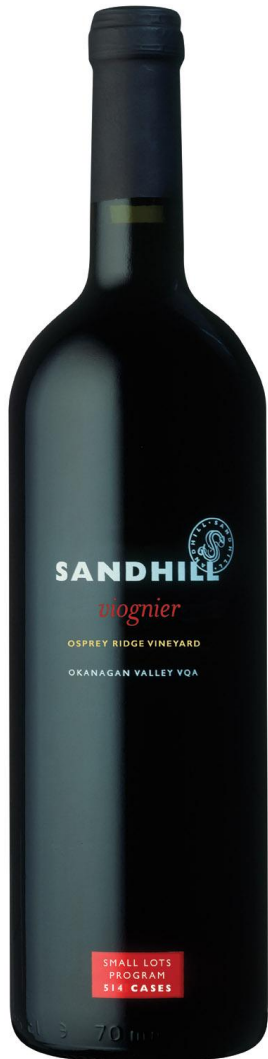
| | | | |
|--------------|-------------|----------------|------------|
| Alcohol | 14.9% | Release Date | April 2010 |
| Dryness Code | 1 | Cases Produced | 615 |
| Sugar | 7.0 g/litre | CSPC# | 318345 |
| TA | 5.1 g/litre | PID# | 1059068 |
| pH | 3.59 | BC Retail | \$24.99 |
| Cellaring | Enjoy now | | |

WINEMAKER NOTES

"The soil at Osprey Ridge Vineyard has a higher pebble and gravel content than the pure sand of our vineyards to the south. This seems to allow Viognier to hang on the vine longer, for more intense floral perfumed characteristics and more fruit intensity. The 2008 vintage of Viognier was chosen in the 2009 Canadian Wine Awards as the White Wine of the Year."

- Howard Soon, Winemaker

A TRUE EXPRESSION OF THE VINEYARD



WWW.SANDHILLWINES.CA

1125 RICHTER STREET KELOWNA, BC CANADA V1Y 2K6 T250-762-3332 F250-762-2999
1000-1200 WEST 73RD AVENUE VANCOUVER, BC CANADA V6P 6G5 T604-267-9463 F604-264-6810
VQA OKANAGAN VALLEY VQA