



2023 Tragically Vidal

Parsons Vineyard, Skaha Bench Sub-GI

Stag's Hollow Vineyard & Shuttleworth Creek Vineyard,

Okanagan Falls Sub-GI

100% Vidal

We've found, over the 25 years of working with Vidal, that waiting until just after the first frost to pick seems to be the sweet spot. The fruit was destemmed and lightly crushed into the press, where the juice was gently pressed off and transferred into tank. After settling for 72 hours, the clarified juice was racked into another stainless steel tank and inoculated with a select yeast culture. It enjoyed a long, slow, cool ferment, preserving as much of the aromatics as possible, before stopping it prior to sugar dryness by chilling the wine to 0°C.

TASTING NOTES: An absolute delight on the nose. Perfumed notes of apple blossom and honeysuckle mingle with tropical and orchard fruit; like walking through an Okanagan orchard in the middle of August. The palate is fresh and juicy, with flavours of stone fruit, honeydew melon, lemon-lime citrus, and a satisfying herbaceousness. The finish goes on and on, with the bright acidity and gentle nudge of residual sugar in beautiful harmony.

PAIRING: Lovely with pork, chicken, duck, fruit salads, foie gras. Cajun dishes, Thai food, Chinese food, Vietnamese food, Mexican food, and Indian food.

12 % alcohol

TA 7.8 g/L

pH 3.2

CSPC 319106

RS 3.3 g/L

200 flats produced.

Enjoy now and over the next 2 years.

