

Lakeview Cellars wines are sourced from our best vineyards in the Niagara Region, kissed by Lake Ontario's offshore breeze. Our reputation is based on our commitment to producing premium VQA wines at affordable prices.

2020 Lakeview Cellars Viognier VQA Niagara Peninsula Varietals: 100% Viognier

Tasting Notes:

Rich and spicy with mouth-watering notes of apricot, peach and honeysuckle. This Viognier has a lovely combination of perfumed, floral aromatics and stone fruit flavours which help to give it a rounded, smooth finish.

Food Pairing:

This Viognier's full-bodied structure and rich fruit forward flavour makes for an ideal pairing with heavier fish and shellfish. Try it with Teriyaki Salmon or Parmigiano-Reggiano Risotto. Thai food, like General Tso's chicken, also works nicely being both a sweet and spicy dish.

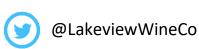
Growing Season and Harvest:

Sourced from high quality vineyards from the Niagara Peninsula at peak maturity. The grapes were gentled pressed in a pneumatic bladder style press. Cool fermented in stainless steel for 14 days at 16°C. Cold stabilized and bottled to preserve fruit characters.

Alcohol: 13%

Residual Sugar: 5 g/L

TA: 6.2 g/L



CELLARS

VQA - NIAGARA PENINSULA - VQA







