

N° 025 Harmonies des Quatre 2025

Varietal	Appellation	Vineyard
25% Gewurztraminer 25% Gruner Veltliner 25% Viognier 25% Riesling	Okanagan Valley	Margaret's Bench Stan's Bench & Arise

Residual Sugar	Titratable Acidity	pH	ALC
.83 g/L	6.18 g/L	3.37	13.9%

Vintage Conditions & Winemaker Notes

2025 was a warm dry year, all the whites were ready to pick very fast, The Gruner Veltliner was the 1st to be harvested end of September, then the Viognier, the Gewurztraminer and finally the Riesling. To work on the complexity, we wanted to create on this new wine, each variety was fermented separately, in stainless steel tanks for the Riesling and the Gewurztraminer, in our concrete egg for the Gruner Veltliner and in oak barrels for the Viognier. The aging was made separately as well; it gave us flexibility to work on the blend and to use the best of each wine personality!

Tasting Notes

Nice light gold color. The blend of 4 varieties brings a nice complexity to the nose with lemon meringue pie notes, minerality and nuts. In the mouth the complexity is also present with a nice balance between the volume and the zesty note. It's a fresh long lasting elegant white wine

Food Pairing

Thai curry, a roasted lemon chicken or some goat cheese