



International Viognier Day

April 24th 2026

Viognier (pronounced “Vee-Own-Yay”) is a white varietal common in the Rhone Valley and is the only permitted grape in the French wine Condrieu. Viognier is a little lighter than a Chardonnay so many people find it more approachable. Common flavour characteristics include: apricot ~peach~ honeysuckle

2022 Burrowing Owl Estate Winery Viognier

An intensely floral and aromatic Viognier with powerful aromas of honeysuckle and jasmine, poached pear, apricot and fresh lemon zest notes. The palate is dry, full-bodied, round and soft with medium acidity, a rich texture and flavours of Turkish Delight, coconut flakes, banana bread, papaya and lemon with a long, textural finish. Pair with steamed white fish topped with ginger, soy and fish sauce; crab cakes topped with a fresh herb salad or a chicken or coconut chickpea curry.

2020 Burrowing Owl Estate Winery

An aromatic, intense and lush Viognier showing floral jasmine and honeysuckle along with ripe apricot, peach, mango, papaya, ripe honeydew melon and vanilla custard with some toasted nuts, caramel and a hint of baking spice. Full-bodied and silky textured on the rich palate with balancing crisp acidity and lots of ripe stone fruit, cantaloupe melon, lemon sherbet and floral aromatics with a long finish.

2019 Burrowing Owl Estate Winery Viognier

Classic aromatic scents of jasmine and honeysuckle lead to rich peach, mango, pineapple and cantaloupe melon with some fresh basil notes. The palate is dry and full-bodied yet shows textbook BC restraint and crispness of acidity, the papaya and nectarine richness livened up with lime, lemon, orange oil, cilantro and mineral notes on the long finish.

2017 Burrowing Owl Estate Winery Viognier

An exotic yet fresh nose combining floral honeysuckle and jasmine notes with pear, white peach, mango, lemon sorbet and grapefruit. The palate is dry and full-bodied, nicely balancing richness with crisp acidity. Intense flavours spanning lemon, peach skin, apricot, papaya, Asian pear and subtle honey, clove and cinnamon spice linger through the long finish.

\$32.00 per flight 2oz pour of each
plus applicable taxes and gratuity