



RED BARN
WINERY
AT JAGGED ROCK

OFF CENTRE

2022 · 100% VIOGNIER

THE 2022 SUMMER HEAT EXTENDED WELL INTO THE FALL ALLOWING FOR INTENSE FRUIT CONCENTRATION AND RIPE STONE FRUIT AROMAS. THE RESULTING WINE IS FRESH AND LUXURIOUS WITH A CREAMY TEXTURE THAT LINGERS ON THE PALATE.

WHOLE CLUSTER PRESSED
FERMENTED AND AGED IN CONCRETE
185 CASES PRODUCED

ALC. BY VOL.
13.5%

ACIDITY
PH 3.51

TOTAL ACIDITY
5.30 G/L

RESIDUAL SUGAR
0.0 G/L

