



2021 RMV

OKANAGAN VALLEY BC VQA

Field blend of 58% Roussanne, 34% Marsanne, 8% Viognier

The inaugural vintage of the Q&A White offers a generous nose of honeyed apricots, candied lemon, and beeswax, lifted by expressive orange blossom aromatics and delicate oak spice. Textured, intensely concentrated, and beautifully balanced, it will effortlessly cellar for three to five years.

SINGLE VINEYARD

VRM Vineyard | Osoyoos West Bench
Sandy loam soils, draining to natural wetland

	HARVEST	ON SKINS	FERMENTATION
ROUSSANNE	October 8	24 hours	50% barrel fermented, with full malolactic
MARSANNE	September 22	24 hours	100% barrel fermented, 8% new
VIIGNIER	October 17	48 hours	Wild fermentation in stainless steel



MATURATION

12 months, bottled on Oct 12th, 2022

RS 3.2 g/L	pH 3.42	ACIDITY 6.4g/L	ALCOHOL 12.5%	CASES 330
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Jason Priestley

Michal Mosny

Terry David Mulligan



OUR STORY

Based in the Okanagan Valley, Q&A is a premium wine project by Hollywood actor-director Jason Priestley, Winemaker's CUT proprietor Michal Mosny, and broadcaster Terry David Mulligan.

With over 50 years of combined industry experience, they started Q&A by questioning everything they know. Leaving no stone unturned, the outcome is a single wine that has the answer in the details.

Now hear it for yourself.



To learn more, visit qa.wine