

ADEGA

ON 45TH
ESTATE WINERY

Grown on the shores of Osoyoos Lake, these handcrafted wines showcase the unique terroir of the region. Carefully cultivated and expertly crafted, each bottle reflects a commitment to quality, tradition, and the rich winemaking heritage of the South Okanagan.



From Our BC Vineyards

VIOGNIER | 2025

TASTING Sweet florals, citrus, peach, and apricot notes dominate the aromas of this wine. The soft, rounded mid-palate reveals flavours of ripe citrus, tropical guava, nectarine, and stone fruit, complemented by a gentle touch of spice. Its natural weight brings a rich, creamy texture, while the wine finishes dry with a refreshing, mouth-watering burst of lingering citrus.

PAIRING A versatile wine that pairs beautifully with seafood, roasted chicken, veal, pork, spicy Asian cuisine, and Portuguese dishes such as grilled sardines, bacalhau, or pork and clams.

WINEMAKING

VARIETALS 100% Viognier

FARMING All hand-picked fruit from Nunes Family Vineyard Osoyoos, Okanagan Valley. Thoughtfully farmed with a commitment to sustainability.

PRESSING Handled with care, destemmed and gently pressed to maintain purity and finesse.

FERMENTATION Stainless steel

Alcohol: 14.4%%

Residual Sugar: 4g/L

Acidity: 5.6g/L

pH: 3.38

Harvested Here. Crafted Here. Bottled Here. 100% BC Grapes, 100% BC Wine.

Every bottle bearing VQA tells the story of our land. From the first bud break in the vineyard to the final seal of the bottle, each step happens here in British Columbia. Our VQA certification guarantees that 100% of the grapes are grown in BC and the wine is made to the highest quality standards, ensuring every sip captures the character of our unique terroir. This is more than wine—it's a true taste of BC.