

# SUMAC

— RIDGE —  
ESTATE WINERY

## 2018 RIDGE WHITE

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

A cooler spring with above average precipitation started the growing season off slowly. Fall was also cool but a warm October gave late ripening varietals the time they needed to develop great flavours. White wines got to shine as temperatures were cool but sunny enough to keep development going well into October. If you're into Aromatic varietals, this is your year, as cooler nights have brought excellent structure and dazzling aromatics. A warm October also allowed for the reds to shine - expect them to be very elegant with big fruit flavour.

### WINEMAKING

A beautiful blend of Gewurztraminer, Viognier, and Pinot Gris. All three contribute their own signature fruitiness to combine into a light, refreshing melange of aromas and flavours.

### TASTING NOTES

Lightly bodied and fruit-forward with notes of lychee, tangerine, pineapple, lemon, and ginger on both the nose and palate. A versatile blend which is great with many styles of food.

### FOOD PAIRING

This light, easy-drinking wine is great on its own or with a variety of dishes! try it with Indian and Thai cuisine or try it with a fusion dish like chicken tinga tacos. Great with the following cheeses: Burrata, Brie, Camembert, Chevre, Monterrey Jack.

### TECHNICAL NOTES

Alcohol/Vol	13%
Total Acidity	602 g/L
pH Level	3.46 pH
Residual Sugar	12 g/L



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Please enjoy responsibly.