

2017
Riesling

VQA Okanagan Valley



Harvest Report

A very cold winter led to a spring that saw record levels of rainfall, resulting in explosive vine growth. This was followed some of the warmest temperatures ever recorded for the first week of August in the Okanagan. Even with the slow start to the season, the steady summer heat had our vineyard team harvesting a week earlier than average. Their hard work paid off; aromatic whites are crisp and fresh with a lively palate, while our reds are rich and fruit-forward.

Winemaking

Sourced in late October from parcels in both Summerland and South Oliver, lending the wine a layered complexity of texture and flavour. The grapes were left inside the press for 6 hours of skin contact in order to achieve optimum flavour. Afterward, they were pressed, fermented and stored in stainless steel tank.

Tasting Notes

This wine dazzles the nose with a melody of apple, Bartlett pear, lime and ginger. The crisp acidity and sweetness are well balanced with notes of apple, pear and lime on the palate.

Food Pairing

Try this Riesling with fresh oysters, steamed crab, a light seafood linguini, stuffed cherry peppers or spicy Asian dishes.

Cheese: try Ricotta, Gruyere, or Havarti

TECHNICAL NOTES

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|----------------|----------|---------------------|-----------|
| Alcohol/Vol | 12 % | Serving Temperature | 8 °C |
| Total Acidity | 7.38 g/L | Ageability | 1-2 years |
| pH Level | 3.35 pH | Oak Ageing | n/a |
| Residual Sugar | 12 g/L | | |