

SUMAC

— RIDGE —
ESTATE WINERY

RIDGE WHITE

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Berry development really took off due to the very hot Summer. Due to this, the window to pick sparkling wine grapes was very short. Luckily, our vineyard crews were ready to roll and were able to bring them in while they had their vibrant acidity and citrusy aromas. Our white varietals benefitted greatly from the heat and display strong aromatics and structure. Our reds benefitted from the warm October and are rich in fruit flavour with a silky-smooth finish.

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	12.4%
Total Acidity	6.8 g/L
pH Level	3.4pH
Residual Sugar	10.7 g/L



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Please enjoy responsibly.