



Riesling

BC VQA 2022

Production 1,817 cases

Winery retail price: \$22.99

ANALYSIS

Alc. 11.6%
pH 3.24
TA 7.5 g/l
RS 9.6 g/l

AVAILABILITY: RESTRICTED LISTING

Winery direct, BC Liquor Stores, select fine wine stores, grocery stores and restaurants

CSPC: 641357

UPC: 626990125686

WINEMAKER'S NOTES

The grapes for this Riesling were mainly grown in our Lillooet estate vineyards (73%) with the remainder coming from Naramata. The grapes were given 12 hours skin contact after crushing and were then lightly pressed to collect the free run juice. Followed by a long and cold fermentation. After daily tasting, the ferment in stainless steel was stopped naturally by dramatically lowering the core temperature of the wine until it was no longer active. This left just enough residual sugar to balance the higher acid levels traditional in this noble grape variety. Followed by 4 months lees contact before fining and filtering, gave this terroir driven Riesling an elegant and aromatic palate.

TASTING NOTES

An aromatic and fresh Riesling showcasing a combination of green apple, grapefruit, and floral aromas. This off-dry style Riesling shows balance between sweet and tart with a refreshing crisp finish on the palate. Pairs with almost anything, but especially sushi, beef tacos, and Indian or Thai curries. This is also a great patio sipper.

