



Riesling Reserve

BC VQA 2017

Production 213 cases

Winery retail price: \$23.99 ex tax

Chemistry:

Alc. 14.5%
pH 3.04
TA 8.7 g/l
RS 25.5 g/l

Availability: Restricted listing

Winery direct, select fine wine stores
and restaurants, grocery and VQA
CSPC: 236834
UPC: 626990248958

Winemakers notes:

Vineyard: Fort Berens Estate Vineyard in Lillooet, BC

The fruit for this Reserve Riesling was 100% sourced from a special block in our vineyard that was cropped to less than 3 tonnes/acre. The grapes were hand harvested and whole cluster pressed before settling. After racking, the wine was fermented cold for 7 weeks in stainless steel tank. This wine was bottle aged for 9 months before release.

The Reserve Tier at Fort Berens is bottled in premium-quality Saverglass bottles. The bottles are sealed with a premium natural cork which thanks to a special testing process is guaranteed 100% TCA-free.

Tasting notes:

The Reserve Riesling, made with 100% estate grown grapes, is a beautiful expression of our Lillooet terroir. It is a stunning, full-bodied Riesling with gorgeous aromatics, minerality and complexity.

Awards & Accolades:

GOLD – National Wine Awards of Canada 2018
91 points: Janet Dorozynski Dip WSET, Ph.D.
92 points: John Schreiner (Nov 4, 2018)

