



Late Harvest Riesling

BC VQA 2017

Production 177 cases

Winery retail price: \$17.99 ex tax

CHEMISTRY

Alc. 10.2%
pH 3.16
TA 7.5 g/L
RS 91 g/L

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores, Save-on-Foods, VQA stores and restaurants

CSPC: 137620
UPC: 626990106241

WINEMAKER'S NOTES

Vineyard: Fort Berens Estate Vineyard, Lillooet BC

Harvested our clone 49 Riesling grapes on 26 October 2017 after second frost. The grape sugars were >250g/l or 25°Brix at harvest. They were destemmed and cold soaked on the skins for 24h, then cold settled and inoculated. The fermentation with commercial *S. cerevisiae* yeast (R2) was between 10.5 and 12.5°C and was inhibited at 92g/L residual sugar.

TASTING NOTES

This expressive Late Harvest Riesling bursts with notes of honey, mango and warm, caramelized apples. The gentle sweetness in this wine makes it the perfect pairing to start or end a meal. Savour it alongside cheese and charcuterie or a fresh fruit dessert.

