



Dry Riesling

BC VQA 2018

Production 384 cases

Winery retail price: \$18.99 ex tax

CHEMISTRY

Alc. 12.1%
pH 2.90
TA 8.7 g/L
RS 9.2 g/L

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores, Save-on-Foods, VQA stores and restaurants
CSPC: 560607
UPC: 626990248934

WINEMAKER'S NOTES

Made from all estate grown Riesling grapes, this is the first "Lillooet VQA" wine to be released. Hand picked on October 15, 2018 from our Dry Creek Vineyard, the juice was fermented in cool stainless-steel tanks to preserve the fresh fruit flavours of green apples and citrus. The cool nights in Lillooet provide crisp, almost racy acidity.

The Dry Riesling was made from Riesling clone 21B, also known as Wiess 21, after Hermann Weiss who brought this clone to North America, when he planted the first vineyards of Vineland Estate in Niagara in 1979. The origins of the clone trace back to the Mosel region in Germany.

TASTING NOTES

Mouth-watering with notes of citrus, orange peel, and crisp apples. Made with 100% estate grown grapes, this dry Riesling features a good dose of minerality which adds layers of complexity to the fruit flavours. Pair it with seafood, chicken-based dishes, and fresh salads.

