



## White Gold

Lillooet VQA 2017

Production 183 cases

Winery retail price: \$25.99 ex tax

### CHEMISTRY

Alc. 14.0%  
pH 3.40  
TA 7.0 g/l  
RS 2.25 g/l

### AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores,  
grocery stores and restaurants

CSPC: 541011  
UPC: 626990118510

### WINEMAKER'S NOTES

Vineyard: Dry Creek Vineyard, Fort Berens Estate Winery in Lillooet

The grapes were whole cluster pressed to ensure that we extracted only the best juice from the berries. No hard press fractions were included in the juice that would ultimately become the 2017 White Gold. After settling the juice, the wine was racked into French oak barrels. Primary fermentation was achieved spontaneously based on native yeasts. This is a vinification method diversifies the microflora which create more complex flavours in the wine. The wine was aged in oak barrels until blending and bottling in the summer of 2018.

### TASTING NOTES

On the nose, sweet blossoms, pineapple, stone fruits and oak spice dominate the aromatic profile of our elegant White Gold. On the pallet it shows a smooth creamy texture combined with a crisp acidity. Coconut, sweet caramelised apples and mandarin orange flavours balance with very subtle oak notes. This luscious wine has a beautiful, long finish.

The ideal pairing is with decant dishes such as lobster or bacon wrapped scallops. Or try a pasta in a creamy sauce or slow roasted chicken.

This wine is ready now and will peak by 2021. With proper cellaring, you can age this wine until 2024.

### AWARDS

GOLD – National Wine Awards of Canada 2019

GOLD – Pacific Rim International Wine Competition 2019

Silver – Los Angeles International Wine Competition 2019

