FORT BERENS

ESTATE WINERY





BC VQA 2021

Production 1,735 cases

Price: \$21.99

CHEMISTRY AVAILABILITY: GENERAL LISTING

Alc. 12.8% Winery direct, select fine wine stores, BC

pH 3.07 Liquor Stores, Grocery stores and

TA 7.85 g/L restaurants

RS 8.0 g/L CSPC: 641357

UPC: 626990125686

WINEMAKER'S NOTES

The grapes for this Riesling were grown at 2 vineyards: the Rise vineyard in Vernon and our Lillooet estate vineyard. 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in stainless steel was arrested naturally by dramatically lowering the core temperature of the wine until it was no longer active.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 5 months lees contact before fining and filtering, gave this terroir driven Riesling an elegant and aromatic palate.

TASTING NOTES

Bright and lively with tropical aromas, lychee, muscat, and rose petals, this Riesling is beautifully balanced and features flavours of Honeycrisp apple, pear, and lemon zest. The versatile and slightly off-dry wine pairs with almost anything, but especially sushi, tapas, and spicy Mexican dishes. This is also a great patio sipper.



Ph: 250 256 7788

Fax: 250 256 7780