



Small Lot Dry Riesling

LILLOOET BC VQA 2021

Production 453 cases

Price: \$24.99

CHEMISTRY

Alc. 13.1%
pH 3.37
TA 7.00 g/L
RS 3.0 g/L

AVAILABILITY: GENERAL LISTING

Winery direct, select fine wine stores, BC
Liquor Stores, Grocery stores and
restaurants

CSPC: 560607

UPC: 626690248934

WINEMAKER'S NOTES

The grapes for the 2021 Fort Berens Small Lot Dry Riesling were 100% sourced from 2 older blocks in our Dry Creek estate vineyard. The older plants were in a great condition and able to endure the heat spike at the end of June this year without problems. After harvest in October, the fruit was left for 6 hours of skin contact before pressing to extract the best flavours. After a long and cold fermentation, the wine had 5 months lees contact to enhance the mouthfeel. The wine fermented to dry, producing a fresh and lively style of Riesling.

TASTING NOTES

Fresh and mouth-watering, this Dry Riesling has lively notes of pineapple, lemon zest, and ginger spice leading to a fresh and lively aroma of green apple and stone fruit. Rich and medium-bodied, this food-friendly wine pairs beautifully with chicken dishes or sashimi.

