FORT BERENS



Dry Riesling - SMALL LOT

LILLOOET VQA 2022 Production 368 cases Winery retail price: \$25.99

ANALYIS

Alc.	13.0%
рН	3.45
ТА	6.6 g/l
RS	3.2 g/l

AVAILABILITY: RESTRICTED LISTING Winery direct, select fine wine stores, grocery stores and restaurants CSPC: 560607 UPC: 626990248934

VINEYARD

Dry Creek Vineyard, Fort Berens Estate Winery in Lillooet.

WINEMAKER'S NOTES

The 2022 Fort Berens Dry Riesling fruit was 100% sourced from select rows in our Dry Creek and Red Rock estate vineyards. After hand harvesting the grapes in October, a small portion was pressed and naturally fermented in neutral oak barrels. The rest of the grapes were destemmed and left on the skins for 12 hours before pressing to extract the best flavours, then fermented in stainless steel. After a long and cold fermentation, the wine had 4 months lees contact to enhance the aromatics and mouthfeel. The wine was fermented to dry, producing a fresh and lively Riesling.

TASTING NOTES

Fresh and mouth-watering, this Dry Riesling has aromas of tropical fruit, orange blossom, lemon zest, and pear. On the palate find distinct minerality with a rich and rounded mouthfeel. Pair this food-friendly wine with chicken dishes, sashimi, or grilled peppers. This age-worthy wine can be enjoyed now or cellared until 2026.



Fort Berens Estate Winery Ltd. PO Box 758 • 1881 Highway 99 N Lillooet, B.C. VOK IVO Canada

Ph: 250 256 7788 Fax: 250 256 7780 info@fortberens.ca www.fortberens.ca