



## ALLUVIUM WHITE

2024

SKU: 240190

### VINEYARD & VINTAGE NOTES

Established in 2009, our vineyards are rooted on sagebrush covered bench land along the Fraser River at the base of the Coast Mountain Range. The sandy soil, arid summers, and moderate winters in Lillooet are perfect for growing premium grapes.

A cold snap in January 2024 to almost -25°C, after a relatively warm winter, caused considerable damage to the most fruitful buds on the vines and the total harvest in Lillooet was only 30%. We ventured to Washington and found the White Bluffs and Wahluke slope vineyards with growing conditions comparable to Lillooet. We hand harvested these grapes and our winemaking team fermented them shortly after harvesting at nearby Sagemoor Winery in Washington, before shipping the unfinished wine to Lillooet where it was fined and filtered.

### WINEMAKING NOTES

Composition: a blend of Riesling, Pinot Gris, Grüner Veltliner, Chardonnay from Lillooet and Washington grown grapes.

The wines were blended soon after the juice was settled and cold fermented in stainless steel tanks and were further aged on the lees for 5 months for added mouthfeel. Pinot Gris adds body and tropical fruit notes to the blend. Riesling brings aromatics and freshness to the wine. This is a wine meant to be enjoyed young.

### TASTING NOTES

Alluvial fans, formed over thousands of years by water and sediment, are composed of silt, sand, and gravel. They create unique growing conditions for vineyards and help produce wines with characteristic minerality and complexity.

Much like the soil, Alluvium White is a composition of our white varieties in this fruit-forward blend. Floral notes dominate with a tropical mouthfeel and a rich rounded palate. Enjoy this fresh and medium bodied aromatic wine with friends on your summer adventures.

### AVAILABILITY

Winery direct, select restaurants, retail stores and grocery stores in BC

UPC: 696852158992

Winery price: \$19.99

To order: [www.fortberens.ca/wines](http://www.fortberens.ca/wines)

### TECH SPECS

Alc.: 12.5%

pH: 3.66

TA: 6.2 g/l

RS: 3.2 g/L

Vegan: Yes

Production: 335 cases

