



RIESLING

WASHINGTON – HERE & THERE

2024

SKU: 364904

VINEYARD & VINTAGE NOTES

Established in 2009, Fort Berens is rooted on sagebrush covered benchland 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 vineyard 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: 100% Riesling from the White Bluffs in Washington State, USA

The grapes were hand picked and 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ferment in stainless steel was stopped naturally by dramatically lowering the core temperature of the wine until it was no longer active.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. The wine was kept on the lees for 4 months before fining and filtering, to gave it an elegant and aromatic palate.

TASTING NOTES

An aromatic, fresh Riesling showcasing aromas of jasmine, grapefruit, and tropical fruit. This slightly off-dry style Riesling shows excellent balance between sweet and tart with a refreshing crisp finish on the palate.

Pairs with almost anything, but especially sushi, beef tacos, and spicy dishes. This is also a great patio sipper. Great to enjoy it now, and it can also be aged up until 2028 or beyond.

AVAILABILITY

Winery direct, BC Liquor stores, select restaurants, retail stores and grocery stores in BC
UPC: 696852158985
Winery price: \$22.99

TECH SPECS

Alc.: 12.0%
pH: 2.88
TA: 8.2 g/l
RS: 7.5 g/L
Vegan: Yes
Production: 600 cases

