



Riesling Reserve

LILLOOET VQA 2021

Production 320 cases

Winery retail price: \$29.99 ex tax

ANALYSIS

Alc. 13.5%
pH 3.33
TA 7.45 g/l
RS 5.2 g/l

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores, grocery stores and restaurants

CSPC: 236834

UPC: 626990248958

WINEMAKER'S NOTES

This elegant Riesling was made with 100% estate grown grapes from select rows in our Dry Creek and Red Rock Vineyards. The grapes were cropped low and picked later in the season, providing great concentration and flavours. 50% of the grapes was crushed and left on skins for 12 hours before pressing and going to barrel for natural fermentation. The other 50% was whole cluster pressed before natural fermentation in barrel. The fermentation was slow, and temperature controlled. The wine spent 9 months in French oak of which 12% new and the remainder neutral.

TASTING NOTES

A very aromatic Riesling featuring notes of jasmine, ginger spice, peaches and orange blossom. A rich and creamy mouthfeel with a soft and fresh finish. This dryer style Riesling will develop beautifully with some bottle maturation.

This wine will be optimal between 2023-2025 and with proper cellaring, it has the potential to age further.

Pair with curry chicken skewers, fresh seafood, or glazed ham.

