



2022 Riesling

Source

A combination of fruit sourced from Seven Mountain Vineyards in West Kelowna and our estate in Southeast Kelowna.

Winemaking

The Riesling is entirely hand-harvested. 50% of the fruit is whole bunch pressed, while the other 50% undergoes maceration and cold soaks on skins for 24 hours. This process provides complex fruit aromas and increased mouth texture. The settled juice is then fermented in stainless steel tank.

Tasting Notes

The nose displays jasmine and lime with a hint of crushed rock and flint. The palate opens with a blast of fresh lemon, crab apple, and mineral notes. Great tension and balance.

Pair with fish tacos, butter chicken, crab legs, or dim sum.

570 cases produced.

Enjoy now or cellar for the next decade.

Brix	21 at Harvest
pH	3.0
TA	8.48 g/L
RS	6.93 g/L
Alc	12.6 %
SKU	22657
UPC	696852062893