



2015 Riesling

100% Riesling

Drink now through 2024

(optimal period for freshness 2018-2020)

Why We Make It

The heat of the South Okanagan is not always well suited to aromatic whites, but the bottom 2 acres of our east-facing property maintains a bright coolness that nicely develops Riesling. The mineral quality in our alluvial soil is best shown in Riesling as well, allowing for a crisp minerality on the nose that will develop into petrol notes with bottle age.

Tasting Notes

A lively, aromatic minerality comes crisp and strong on the nose, intermingled with fresh green apple. On the palate, a brief honey sweetness is swiftly cleansed by continued green apple and lime zest. A clean, refreshing finish leaves the mouth watering for more.

As a bright, refreshing wine, the Riesling cuts through fat and cools the sensation of spice. Pair with goat cheese salad or oysters on the half-shell with grated horseradish.

Vintage and Winemaking

2015 was a massively hot year with rapidly developing fruit. Since the heat protected from mold and mildew, we had lovely, clean fruit on a very productive 2 acres of our estate vineyard. Hand-picked and whole-bunch pressed and then settled and fermented for 2 weeks at very cold temperatures to maintain crisp freshness.



Cases Produced 650

Alcohol 11.3% **Total Acidity** 8.10 g p/l
pH 2.86 **Residual Sugar** 8.52 g p/l

\$18.90

Includes 5% GST and 10% PST

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