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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.

2016 was a cooler season than previous, encouraging higher acid levels and crisp, clean aromatics. Hand-picked and whole-bunch pressed, this wine was then settled and fermented for 2 weeks at very cold temperatures to maintain crisp freshness. A slightly higher residual sweetness was left in the wine to countermand the higher acid of the season, but is still moderate enough to consider this a dry Riesling.

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
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Vintage and Winemaking
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<table>
<thead>
<tr>
<th>Cases Produced</th>
<th>650</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>10.7%</td>
</tr>
<tr>
<td>pH</td>
<td>2.8</td>
</tr>
<tr>
<td>Total Acidity</td>
<td>8 g p/l</td>
</tr>
<tr>
<td>Residual Sugar</td>
<td>18.9 g p/l</td>
</tr>
</tbody>
</table>

$18.90
Includes 5% GST and 10% PST
SKU 442921