2018 Mile’s Edge
54% Riesling  30% Viognier  16% Pinot Blanc
Drink now through 2021

Why We Make It
While popular grapes in their own right, Riesling and Viognier are uncommon to see together. This is, in our eyes, an utter injustice, since the two whites are so beautifully complimentary. The Riesling lends refreshing acidity to the ripe fruit tones of the Viognier, and both combine to present comfortable complexity in the texture and finish of the wine. The best of both worlds, with a hint of Pinot Blanc to polish the ripe fruit tones.

Tasting Notes
A beautiful white-gold wine with fresh pear on the nose followed by a slight hint of citrus and jasmine. On the palate, grapefruit and crisp white peach rest atop a clean, balanced mouthfeel with a fresh finish of clover honey.
A supremely versatile pairing wine, the Mile’s Edge can accompany almost anything. Our favourites are light fare that carry a hint of richness, like sautéed scallops and scallions (alliteration always makes it taste better) or pasta primavera.

Cases Produced  680

Alcohol  13.5%

pH  3.09

Total Acidity  6.80 g p/l

Residual Sugar  5.84 g p/l

$16.90
Includes 5% GST and 10% PST
SKU 17269