



2018 Riesling

Riesling often defies logic in that more sugar doesn't always equal more flavour. With experience, we've learned to ignore what our lab tells us about when to harvest and trust what we taste in the vineyard. We taste until the acid in the grapes turns from hard and green to bright and fresh – then we pick. The majority of the fruit in this wine comes from Block 1 in our Home Block Vineyard. It is whole-bunch pressed and fermented in stainless steel to retain freshness and purity. There's an interesting depth to our 2018 Riesling with juicy acidity that preserves all the delicious flavours we first tasted in the vineyard. The acidity will allow this wine to age for a long time.

THE VINTAGE

Above average growing degree days in the spring contributed to an early budbreak. Cooler days and evenings arrived in August, which slowed down the ripening of the grapes and allowed for greater flavour development while retaining freshness and acidity.

TASTING NOTES

Lemon, lime, flint on the nose. Incredible racy acidity is balanced (just barely) by the 20 g/L of residual sugar. Good intensity and leaves the palate very alive.

WHAT WE'D PAIR IT WITH

Spicy cuisine like Indian or Asian dishes, as well as shellfish, oysters.

TECHNICAL INFORMATION

HARVEST DATE	September 26 to October 16
BLEND	100% Riesling
FERMENTATION	8% in French Oak and Stainless Steel Barrels 94% in Stainless Steel
AGING	3 months on Lees in Stainless Steel
BOTTLING DATE	January 19, 2019
CASES PRODUCED	1,615
ALCOHOL	10.0%
TOTAL ACID	10.7 g/l
RESIDUAL SUGAR	20.6 g/l
PH	2.84
CELLARING	Enjoy now or cellar until 2024

