



ESTATE GROWN
2019 RIESLING

Before a single grape is picked from our decades-old vines, the northern Okanagan climate delivers its unique magic. In this natural process, it's nothing but the fruit and the elements working together. Northern latitude, bright sunshine, and an optimal position on the east side of Okanagan Lake deliver bright acidity and pristine, fresh flavours and a texture that lingers, finishing clean, fresh and juicy. Every sip evokes a playful dance between sugar and acidity and a truly great harmony between flavour and balance.

2019 was up until September, near picture perfect. Warm days, but not too warm, cool nights, but not too cool, set the ripening process on a trajectory of ideal balance. With September came cool weather and some rainfall, but with careful attention to sorting and managing harvest dates, we feel our hard work paid off with wines of ideal balance and intense fruit character. In particular, the lively acidities have produced wines which are bright and fresh.

TASTING NOTES

Lime sherbet, tangerine and minerality. Juicy acidity that keeps you going back for another sip.

HARVEST DATE	October 9 – 11, 2020		
BLEND	100% Riesling		
FERMENTATION	100% stainless steel with organic yeasts		
AGING	3 months on lees in stainless steel		
CELLARING	Enjoy now or cellar through 2025		
ALCOHOL	10.5%	TA	9.2 g/l
RESIDUAL SUGAR	13.9 g/l	PH	3.04