



ESTATE GROWN

2021 ORGANIC 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.

An extremely dry, warm start to the year with a cool and wet spell in early June. Unprecedented midsummer heat leading to the earliest start of harvest on record and the highest number of growing degree days on record.

TASTING NOTES

Stone fruit and white flowers, with the perfect balance between acidity and residual sugar.

HARVEST DATE

September 21 - October 10, 2021

BLEND

100% Riesling

FERMENTATION

95% stainless steel, 5% neutral French oak

AGING

4 months on lees

CELLARING

Enjoy now or cellar through 2026

ALCOHOL

11.5% TA 9.5 g/l

RESIDUAL SUGAR

12.5 g/l