



ESTATE GROWN

2022 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.

The year began with a cool and wet spring, with significant precipitation in April/May and the latest bud break in the last ten years. However, July and August became quite warm, allowing ripening to makeup some lost time, and September and October were unseasonably warm, extending our summer season by several weeks. The result was wines low in alcohol but rich in flavour and with very good phenolic ripeness in general.

TASTING NOTES

Lush tropical and citrus fruits concentrated on the nose. The palate shows intense fruit and mineral depth with concentration and a balance between acidity and sugar.

HARVEST DATE

October 7 - 28, 2022

BLEND

100% Riesling

FERMENTATION

100% stainless steel

AGING

Three months on lees in stainless steel

CELLARING

Enjoy now or cellar through 2030

ALCOHOL

12.5%

TA

10.8 g/L

RS

18.0 g/L