



ESTATE GROWN 2020 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.

The 2020 growing season kicked off with periods of unusually cold and wet weather, which carried over into the early spring and contributed to a marginal fruit set. The cool spring progressed to a beautiful Okanagan summer, with consistently warm weather without any severe heat spikes. Perfect fall conditions followed, with warm days, minimal precipitation, and cool nights, producing beautifully balanced wines with intense fruit character.

TASTING NOTES

Wet stones, citrus fruits, peaches, white flowers, and an exciting balance between acidity and residual sugar.

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 2026		
ALCOHOL	11.5%	TA	10.1 g/l
RESIDUAL SUGAR	10.3 g/l	PH	2.9