

2018

## Riesling

EAST KELOWNA

100% RIESLING

From a 11 year old parcel in East Kelowna, this dry Riesling was gradually fermented over six months by indigenous yeasts to bring additional richness and complexity. Our 2018 Riesling is fresh, crisp and floral. Delicate hints of honey and orange peel on the palate and a fine line of elegant acidity that pulls through to the finish.

### The Vintage

A cool start to spring resulted in a slightly later than average bud break. However ideal flowering conditions were possible thanks to warmer temperatures and dry conditions in late spring. Summer was warm allowing for continued fruit development. And the classic long, dry and sunny fall conditions in October really helped with increased flavour development and acidity retention. Harvest 2018 was longer than usual due to the unique conditions experienced during the growing season, nevertheless a promising one.

VINTAGE

2018

HARVEST DATE

October 28

FERMENTATION

Indigenous yeasts

MATURATION

10 months in stainless  
steel

BOTTLING DATE

December, 2019

RESIDUAL SUGAR

3.2 g/L

ALCOHOL

13.0%

TOTAL ACIDITY

6.3 g/L

pH

3.1

