



2017

Riesling

EAST KELOWNA

From a 10 year old parcel in East Kelowna, this dry Riesling was gradually fermented over four months by indigenous yeasts to bring additional richness and complexity. We used a combination of stainless steel and neutral barrels for maturation to preserve the natural purity inherent

The Vintage

The 2017 growing season got off to a slow start with bud break occurring nearly two weeks later than average. A cool, wet spring meant challenging conditions during flowering, resulting in poor fruit set and relatively low yields throughout the Okanagan. The summer was warm, but not excessively hot, with acid-retaining cool nights. Exceptionally dry conditions meant growers who practiced thoughtful deficit irrigation were able to harvest well-balanced fruit that combined ripeness with purity of fruit and freshness. The reduced yields and low precipitation resulted in small, concentrated berries that produced wines of pronounced depth and intensity.

VINTAGE

2017

HARVEST DATE

October 18

MATURATION

10 months in stainless steel and neutral barrels

FERMENTATION

Indigenous yeasts

BOTTLING DATE

July 30, 2018

PRODUCTION

333 cases

RESIDUAL SUGAR

3.77 g/L

ALCOHOL

12.0%

TOTAL ACIDITY

7.88 g/L

pH

3.01