



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

### Awards

91 points - Anthony Gismondi, Vancouver Sun

91 points - Michael Godel, WineAlign

91 points - John Schreiner

### 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

#### AGING POTENTIAL

5-7 years

#### PRODUCTION

333 cases

#### RESIDUAL SUGAR

3.77 g/L

#### ALCOHOL

12.0%

#### TOTAL ACIDITY

7.88 g/L

#### pH

3.01