

2020

## Riesling

### BLACK SAGE BENCH

100 % RIESLING

This Riesling comes from a hot and well exposed site on the Black Sage Bench. Guided by Olivier Humbrech, MW – this wine is unmistakably Alsatian in style. Matured for 19 months in Austrian white oak fudres for added weight and richness. The nose is flinty and phenolic with notes of caramelized apple, vanilla, and lime zest. The palate displays world class acidity, green and yellow citrus, lemongrass, watermelon, petrol, and sweet spices.

### The Vintage

The 2020 growing season was slow to start, with slightly higher than average rainfall and mild temperatures throughout the spring. Hot and dry conditions, typical of the South Okanagan climate prevailed from late Spring until harvest and were ideal for berry and tannin development. Harvest was completed before a sudden cold snap occurred towards mid October, ending the season quite abruptly for the region. 2020 had a less than average harvest volume due to small berry size, however, smaller berries resulted in more concentrated fruit flavours.



#### VINTAGE

2020

#### HARVEST DATE

October 15, 2019

#### FERMENTATION

Indigenous yeasts

#### MATURATION

19 Months

Austrian Oak Fudre

#### BOTTLING

DATE

July 2022

#### RESIDUAL

SUGAR

2.22 g/L

#### ALCOHOL

13.7%

#### TOTAL ACIDITY

4.5 g/L

#### pH

3.41