

Riesling State

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 foudres 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 flavour and tannin development. Fortunately most of our harvest was completed before a sudden cold snap set in towards mid October, ending harvest quite abruptly for the region. 2020 had a lower than average harvest yield due to smaller berry size. The smaller berry size does however provide more concentrated fruit flavours, and the wines are exhibiting stunning quality of fruit.

VINTAGE
2020

HARVEST DATE
October 13-15

MATURATION
19 months in foudres
BOTTLING DATE
July 2022

RESIDUAL SUGAR
2.2 g/L
ALCOHOL
13.9%
TOTAL ACIDITY
5.4 g/L
PH
3.4