

2019

Riesling

OKANAGAN FALLS

100% RIESLING

Planted on the south-westerly slopes of an idyllic block in Okanagan Falls, this vineyard is rich in natural organic matter. The gravely and rocky soils laden with minerals give this dry Riesling its rich minerality. For additional complexity it was fermented with indigenous yeasts in traditional Stockinger casks. Leaner, fresh and aromatic this Riesling is refreshing. It opens up beautifully with white peach, apricot blossom and some baked stone fruit followed by hints of dry Okanagan herbs. On the palate, its bright with citrus, lime, white grapefruit, and some dry sage and end with stunning minerality on the back palate.

The Vintage

A cooler April in 2019 was quickly followed by warm conditions in May and June resulting in perfectly timed bud break in the vineyards. Summer brought more warmth to the valley but temperatures were average and this allowed the vines to fully develop. Harvest started with warm and dry conditions and the early ripening varieties were harvested on schedule. However, by the end of September, a slight change in weather conditions brought cooler temperatures and small amounts of rainfall to the valley. This stalled things for a while until October showed up with its typical long, dry and sunny days allowing for flavour development and acidity retention in our grapes. Harvest 2019 was challenging and required extremely precise vineyard management, however the result of all that hard work is well balanced wines with vibrant fruit characters and freshness.



VINTAGE

2019

HARVEST DATE

October 15, 2019

FERMENTATION

Indigenous yeasts

MATURATION

6 months stainless steel

BOTTLING DATE

May 22, 2020

RESIDUAL SUGAR

.98 g/L

ALCOHOL

12.5%

TOTAL ACIDITY

3.8 g/L

pH

3.3