



2016 Riesling

100% Riesling

Drink now through 2025

(optimal period for freshness 2019-2022)

Why We Make It

The heat of the South Okanagan is not always well suited to aromatic whites, but the bottom 2 acres of our east-facing property maintains a bright coolness that nicely develops Riesling. The mineral quality in our alluvial soil is best shown in Riesling as well, allowing for a crisp minerality on the nose that will develop into petrol notes with bottle age.

Tasting Notes

A lively, aromatic minerality comes crisp and strong on the nose, intermingled with fresh green apple. On the palate, a rich honey sweetness is swiftly cleansed by tones of green apple and lime. A clean, refreshing finish leaves the mouth watering for more.

As a bright, refreshing wine, the Riesling cuts through fat and cools the sensation of spice. Pair with goat cheese salad or oysters on the half-shell with grated horseradish.

Vintage and Winemaking

2016 was a cooler season than previous, encouraging higher acid levels and crisp, clean aromatics. Hand-picked and whole-bunch pressed, this wine was then settled and fermented for 2 weeks at very cold temperatures to maintain crisp freshness. A slightly higher residual sweetness was left in the wine to countermand the higher acid of the season, but is still moderate enough to consider this a dry Riesling.



Cases Produced 650

Alcohol 10.7%

Total Acidity 8 g p/l

pH 2.8

Residual Sugar 18.9 g p/l

\$21.90

Includes 5% GST and 10% PST

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