

RIESLING 2019

Our Riesling is dry with a crisp, lingering finish. In the glass: orange blossom, apricot, green apple, pink grapefruit, nectarine and mandarin orange with a touch of minerality.

VINEYARD NOTES

This Riesling is from the Fleet Road Vineyard – Tightrope Estate and is sustainably grown and hand-picked. The grapes were picked in two separate lots, one week apart to maximize ripeness and flavor.

WINEMAKER NOTES

The 1st lot of grapes were whole cluster pressed, with 14 hours of skin contact, before pressing. The wine was then stainless steel fermented with minimal intervention, to show a true expression of the vintage & terroir. The fermentation was at a low temperature of between 11 – 14 °C and took 30 days to complete. As with our other Rieslings, the fermentation was stopped to leave a small amount of residual sugar to balance out the acid in this wine.



WINE SPECS

VINTAGE

2019

VARIETAL

Riesling

APPELLATION

Naramata Bench

HARVEST DATE

October 7 & 14, 2019

WINEMAKING

Low temperature (11 – 14 °C) in stainless-steel for 30 days; stopped to leave a small amount of residual sugar

AGEING

n/a

BOTTLING DATE

March 9, 2020

CASES PRODUCED

325

RESIDUAL SUGAR

5.2 g/L

ACID

8.0 g/L

pH

3.07

ALCOHOL

13.4 %

CELLARING

Drink now through 2025

WINE SHOP \$22

