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RIESLING

WHITE WINE VQA OKANAGAN VALLEY

VINIFICATION

The 2011 growing season began very late due to an uncharacteristically cool spring, while July and August were also cooler than normal. September and October presented moderate temperatures, allowing for improved structure and phenolics in the early ripening and aromatic varieties, and permitting all grape varieties to mature and develop their excellent Okanagan flavours.

WINEMAKING

Our 2011 vintage was made with the purest free run juice. This wine was allowed a long cool fermentation to maintain its intense flavours and aromas.

AROMA / BOUQUET / NOSE

This wine displays fresh, vibrant, bright aromas of citrus and green apple. The consistency of palate bursts with more pure fresh green apple, melon and citrus. The finish is clean and crisp.

FOOD AND WINE PAIRING

Magical pairing with all types of Asian Cuisine - the adventurous may enjoy our Riesling with dim sum, or Asian barbecue, or an exotic fruit plate with Edam and Gouda.

TECHNICAL NOTES

ALCOHOL/VOLUME	12.5%
DRYNESS	1
PH LEVEL	3.07
RESIDUAL SUGAR	7 G/L
TOTAL ACIDITY	9 G/L
RELEASE DATE	MAY 2012
AGEABILITY (SERVE UNTIL)	2014
SERVING TEMPERATURE	10° C
OAK AGING	NO

