



OKANAGAN ESTATE SERIES SELECT

Riesling

VQA OKANAGAN VALLEY

2012

HARVEST

The 2012 Okanagan harvest was the best vintage in several years as it was very good for both reds and whites. Harvest started on September 6th with all grapes in by the first week of November. There was consistently high quality and varietal expression across all grape varieties. Good weather in later July and August put us back on track after a cool, wet June. Excellent weather through September, set us up for an outstanding vintage. Conditions offered great balance with very good flavours.

WINEMAKING

The grapes for the 2012 Riesling were harvested on Oct 10th at a 22.5 brix sugar level. The Riesling grapes were harvested in cool temperatures to preserve aromas and flavours of this aromatic varietal. They were allowed 3 hours of skin contact after crushing to enhance complexity, after which the grapes were pressed out and juice was transferred to stainless steel tanks for settling and fermentation. After racking from the lees, the must was fermented with specially selected yeast at approximately 14°C to 17°C for about two weeks, before clarification and bottling.

WINEMAKER'S NOTES

Our 2012 Riesling is bursting with varietal character and complexity. Orchard fruit, apricot and petrol aromas are complemented brilliantly by juicy grapefruit and goosberry flavours, all supported by a delicate acidity and a hint of residual sugar. This well balanced Riesling has a fresh and crisp finish with flavours that linger on the palate.

FOOD PAIRINGS

Try this Riesling with fresh oysters, steamed crab, a light seafood linguini or Spicy Asian dishes.



PRODUCT INFORMATION

Size	750 mL
Availability	Select Private Retail and On Premise Locations
Winemaker	Sandor Mayer
Product #	80011259

TECHNICAL ANALYSIS

Alcohol/Vol	12%
pH Level	3.1
Total Acidity	7.9 g/l
Residual Sugar	8 g/l