



DRY RIESLING 2021

Our Dry Riesling is a textbook example of how this aromatic Germanic grape varietal can be made in a bright, crisp and dry style, showing flowery, almost perfumed aromas. Its naturally high acidity levels provide the perfect backdrop for the zesty lemon and lime flavours that lift off of the palate and dance on your tongue with delicious zip. Showcases an excellent balance of stone fruit, notable acidity and somewhat lighter weight.

	100% estate grown
•	Osoyoos, British Columbia
Exposure:	
	Riesling 100%
	5.5 Tons/Acre
-	Gravel w/ light colour sand and heavy soil
	September 29, 2021
Brix Level:	
	Cultured Yeast
Duration:	24-28 days
Temperature:	Allowed to rise to a maximum of 17°C
Malolactic Fermentation:	None
Alcohol:	12.2%
Residual Sugar:	0.54 g/l
Maturation:	None
Filtration:	Yes
Production:	250 cases
Aging:	Drink now – best within three years
Colour:	Light gold
Nose:	Flowery, almost perfumed
Flavour:	Zesty lemon and lime
Serving Temperature:	7°C
Serving Suggestions:	Pairs up nicely with white fish and pork, and is
	one of the few wines that shines with the more
	spicy flavours of Thai and Chinese cuisine.
Awards/Accolades/Ratings:	John Schreiner - 89 Points
	"The wine begins with aromas of lemon and guava.
	On the palate, it delivers lemon and grapefruit
	flavours around a spine of minerals. The finish is
	dry but also tangy and refreshing."

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