



Varietals

Riesling 100% - 8th Generation Vineyard, Okanagan Falls
Earlco Vineyard, Naramata Bench
Zeller Family Vineyard, Naramata Bench

Technical Info

Ph: 2.89
Total Acidity: 11 g/L
Residual Sugar: 23 g/L
Alcohol: 11%
Product Code: +661249
Production: 1071 cases

The Wine

Much like Rosé, Riesling with its mouthwatering acidity, appropriate sweetness and moderate alcohol levels, is the ultimate example of balance in wine. It is therefore extremely flexible when it comes to pairing with a wide range of foods. The balance between sugar and acid also allows Riesling to support delicious aromas and flavours of citrus and tropical fruit, flowers and spice. The greatest examples we know of originate in Germany and it was Germans who brought the first Riesling to the Okanagan Valley. We make this wine in spatlese style, off-dry, but intensely flavoured and it is our goal each vintage to increase this flavour intensity in order to create a wine of great complexity that will be long-lived.

2008 Vintage

The 2008 vintage was a delicate vintage that favoured our style of winemaking: moderate alcohols, good natural acidity and excellent phenolic ripeness from longer hang-times. Spring was uncharacteristically cool and included an April 29th snowstorm with a -4 Celsius temperature that retarded bud-break by about 2 weeks. May maintained average temperatures and normal growth. June saw average but not excessive rainfall. Flowering and fruit set maintained this late tendency which required early green thinning in anticipation that the vines would not be able to catch up in the fall. July and August were warm and lovely, without long stretches of excessive heat so the vines did not experience heat stress and shutdown. September 2008 was as perfect a month as we could have hoped for with warm weather and absolutely no rain allowing the vines to play significant catch-up. October continued this trend, despite some early frost, and as a result we were able to hang the grapes a little longer than normal to gain full phenolic ripeness without worrying about excessive sugars and alcohol. Harvest began slowly starting on September 26th and finished with a bang, with about half our 138 ton harvest coming in between October 23 and our final date of October 28th. The crop was about average in size, something of a surprise after a cold 2007 winter and the spring frost and snow, but in line with the 20% smaller than average 2007 crop. Quality was high overall but full ripeness was dependent on moderate crop loads and early green thinning.

Vinification

A sorting table was utilized before pressing in order to ensure that that only healthy grapes went into the wine. After sorting we went whole cluster straight into the press in order to preserve pure varietal character. Fermentations were long, slow and cool to preserve the freshness in the wine. Each of the lots was vinified separately in stainless steel. Sulphur levels were carefully managed to preserve maximum bouquet, and the only additions were made at the juice pan after pressing, after a second racking, post fermentation and topped up pre-bottling. A touch of residual sugar was maintained by stopping fermentations with our chilling system. The wine was protein and cold stabilized and then filtered. The filtration system used was cross-flow, a medium free method that is the gentlest of any filter on the wine. We chose a stelvin closure because we feel it is the best method available to preserve the finesses and freshness that is key to this wine.

Tasting Note

This wine exhibits a delicate nose of lemon, lime, ginger and nutmeg. On the palate the structure is medium bodied with moderate alcohol and carries a Spatlese-level 23 grams of residual sugar balanced with crisp, bright acidity. The nose carries through to the palate where intense flavours of lime, ginger and honey explode in your mouth and follow through to a long, lingering, lip-smacking finish.