



RIESLING BRUT 2020

TASTING NOTES— Méthode Traditionnelle sparkling wine made from 100% Riesling grapes sourced from our Naramata vineyard. To retain natural acidity and to develop fruit character, the Riesling was hand harvested at 20.8 brix.

This German inspired sparkling has aromas of citrus, pear, white flowers and apple skin. The palate is lively with fresh and crisp lime acidity. Pair this wine with Dim Sum, blue cheese or Camembert, spicy Indian curries and Asian dishes.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Riesling

PRODUCTION SIZE: 300 Cases

ALCOHOL: 12.5%

SWEETNESS: Off dry

AGING: Drink Now or cellar up to 2030

REGION: Naramata Bench, Okanagan Valley

SOIL TYPE: Silt sandy loam

AGE OF VINES: 10 Years

HARVEST DATE: October 10, 2020

BOTTLING DATE: July 7, 2022 (disgorging date)

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