



Harvest Date: September 30<sup>th</sup>

Brix: 22.5

TA 7.7

pH 3.04

RS: 12.0 g/l

95 cases produced

## 2019 HOME VINEYARD RIESLING

### VINEYARD

Our Home Vineyard Riesling vines are now 30 years old. It is a small section of just two thirds of an acre. The clone is 21B. They are planted on rootstock SO4.

### SOILS

Our 9 acre Home Vineyard has nice rich sandy loam soil for 2 to 6 feet in depth depending on which part of the vineyard you are in. This sits on top of what seems to be endless gravel and/or river rock. The result is a moderately vigorous site with great drainage.

### WINEMAKING

It is the 8th vintage we have fermented our Home Vineyard Riesling in old French oak barrels using only indigenous yeast to fully ferment the wine. All grapes were hand-picked and gently destemmed. The result was a combination of complex flavours enhanced by lees stirring. After a long slow ferment, the wine was filtered and put in bottle for a full 12 months before being released.

### TASTING NOTES

Salt and Similkameen rocks show on the nose, no doubt an influence from our high levels of calcium in our home vineyard site. Slightly off-dry, with mouth coating flavours of lime, fresh pineapple with texture galore, with our signature hit of natural acidity. This will age very well.

