



2017 SCOUT VINEYARD RIESLING

VINEYARD: The 11 year old vines are planted on a dramatic cut bank above the Similkameen River in one of the prettiest and hottest areas in Canada. The 2 acres of Riesling derive interesting flavours from the harsh rocky soil. It is a very different vineyard than the other vineyards where we get Riesling from.

CLONE: Riesling 239

SOILS: Stemwinder Soil Classification-angular granite mixed with sandy loam.

WINEMAKING: The grapes were hand harvested then gently destemmed and pressed in our old Wilmms bladder press. The wine was settled and then moved to stainless tanks and concrete tanks for fermentation. Fermentation was cool and long with a chosen yeast strains to help increase complexity. The wines were kept on the lees for a few months before being racked, filtered and bottled.

Harvest Date: October 1, 2017

Brix: 22.3 TA: 9.3

RS. 8.1 g/l

350 cases produced

TASTING NOTES: This is an interesting and complex Riesling that shows off the mineral content of the vineyard where it was born. Wet rocks, ripe apple and subtle notes of peach are framed by rich mouthfeel created from extended lees contact. The flavours and style are typical of our Similkameen terroir. A wide variety of foods pair nicely including soft cheeses, smoked pork dishes and classic Alsatian Charcroute Garnie. Drink now or cellar until 2024.

