



2020 Riesling

A.B.V. 12.5 %

R.S. 8 g/L

T.A. 5.96 g/L

SOURCE Niagara Peninsula

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2028-2032

SERVE 10-13°C

WINEMAKER'S NOTES Half of the grapes were from our Estate vineyard, while the other was from the Dim Vineyard in Jordan. The fruit was put into stainless steel for 5 days of carbonic fermentation and then pressed into a combination of concrete and clay for 4 months of maturation.

SOMMELIER'S NOTES Another interesting example of Riesling. Carbonic fermentation is starting to show a trend. Lime and grapefruit peel on the nose with white flowers, linen and beeswax. The palate is dry, fresh, textural, yet juicy. More grapefruit and white peach in the mouth. This would be wonderful with sushi or other raw fish dishes. (Aug. 2023 - JL)

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