

SEE YA LATER RANCH



2017

RIESLING

BC VQA OKANAGAN VALLEY

HARVEST

On Hawthorn Mountain, cooler spring weather resulted in even development with well-balanced fruit. Due to the vineyard's high elevation we did not experience as much heat as down in the Okanagan Valley, and the weather drove an unusual number of bears (11 to be exact) onto the property. We discovered they prefer Gewürztraminer. The lack of heat kept sugar levels and phenolic development in harmony and produced beautiful berries with deep flavours. The early ripening varieties exhibit well-balanced fruitiness and acidity, whereas the late ripening reds are rich and red fruit driven.

WINEMAKING

In the final week of October, Riesling was brought in for processing which was later than average. The wine was fermented in stainless steel tanks where it was also stored in order to preserve the crisp fruit flavours that shines in our Riesling.

TASTING NOTES

Apple, pear, and lime are prominent for both the aroma and the taste profile. A light, crisp wine that is perfect for sipping on its own or to pair with vibrant or rich dishes.

FOOD AND WINE PAIRING

Thai chili crab, roasted duck, brined pork chops with apple compote.

Cheese: Chevre, Parmigiano Reggiano, Cambozola



TECHNICAL NOTES

Alcohol Volume	13%	Total Acidity	7.2g/L
pH Level	3.1PH	Release Date	June 2018
Residual Sugar	10g/L		

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