



## COLLECTOR SERIES 2018 B.M.V. RIESLING



### WINE STYLE.....

This beautiful barrel-fermented Riesling was made in tribute to the Okanagan's first age-worthy Riesling produced in the 1980s at Jordan & Ste-Michelle Winery in Kelowna using fruit from our Family's Boucherie Mountain Vineyards.

### TASTING NOTES.....

Aromas of white flower, lime, lemon custard and a hint of honeycomb introduce flavours of fresh pear, citrus zest and key lime. A soft, round entry on the palate leads to a mouth-watering burst of bright acidity and ripe stone fruits. Medium weight with a balanced and lengthy finish.

### PERFECT PAIRINGS.....

A Riesling with zesty acidity and a just off-dry allows for versatile pairing. Try this wine with seafood dishes that offer natural sweetness and a touch of heat, like scallop ceviche with orange, lime and chillies or fresh lake trout with garden greens and a ginger orange dressing.

### WINEMAKING.....

This Riesling was grown at our Boucherie Mountain Vineyard and harvested October 26. Whole cluster pressed free-run juice went straight to neutral French oak barrels and fermentation was halted early to balance a natural bracing acidity. Bâtonnage every two weeks added roundness and seven months in barrel brought depth and texture. A youthful Riesling we expect to age beautifully in the coming years.

### TECHNICAL NOTES

Alc. by volume: 11.5%  
Total acidity: 9.9 g/l  
Residual sweetness: 13.6 g/l  
Sweetness code: 1  
SKU code: 187223  
UPC code: 778856418026  
Date bottled: June 2019  
Case volume: 480

**CELLARING NOTES:** Enjoy now and through 2028.