



Riesling 2025

100% Riesling
Alcohol Level: 12.9%
Levels: pH 3.06 TA 6.8 g/l
Sugar: 3.56 g/l
Harvest date: October 21st, 2025

Tasting Notes

Pale straw with a subtle green hue. The nose is vibrant and lifted with kiwi, key lime, and fresh lemon rind, underscored by a subtle hint of classic Riesling petrol. The palate is precise and beautifully charged, with juicy pear, wet stone, and bright citrus carried by muscular acidity. Fresh, mineral, and electric, with a crisp finish that keeps you coming back for another sip.

Harvest Notes

The 2025 season began with a mild winter followed by warm late February temperatures that led to budburst arriving 7–10 days earlier than average. Spring remained cool but frost free, allowing steady vine development. Summer brought moderate heat with periodic storms and an unusually humid August, though conditions were never extreme enough to halt vine activity.

September opened warm with variable conditions throughout the month, before clearing after late-month rainfall. A light frost in mid-October affected only low-lying areas while most vineyard blocks remained active well into November. The year closed with a warm early winter before returning to seasonal temperatures, resulting in a balanced growing season and healthy vineyard progression.

Winemaking Notes

This wine is made from 100% Riesling grapes sourced from a vineyard on the Naramata Bench. The juice was inoculated with a selected yeast culture chosen to enhance the wine's aromatic expression. Once fermentation was approximately one-third complete, 25% of the fermenting juice was transferred to neutral Burgundy barrels to complete fermentation. Following fermentation, the wine was stirred bi-weekly on its lees to build texture, complexity, and structure.

The remaining 75% was fermented to dryness in stainless steel and held at a cool temperature to preserve freshness and vibrant aromatics before bottling.

Cellaring Notes

This wine is meant to be enjoyed upon release. Drink between 2026 - 2031

