

2020 Saunders Vineyard Riesling

CERTIFICATION: Organic. Suitable for vegans and vegetarians.

IN THE VINEYARD:

Varietal : 100% Riesling
Appellation: VQA Beamsville Bench
Harvested: October 9, 2020
Brix at harvest: 19.5°

IN THE WINERY:

Grapes were hand harvested and then foot trodden for a 24-hour cold soak before pressing. This wine was fermented using natural yeast in a two stainless steel barrels. Fermentation was halted early to create a richer, medium-dry style of Riesling.

Alcohol: 11.1%
Residual Sugar: 30 g/L
pH: 3.10
Titratable Acidity: 6.69 g/L
Free SO₂: 18 mg/l
Closure: Screwcap
Cases Produced: 64

IN THE GLASS:

Bright aromas of lemon drop candies, wet stone, granny smith apples and lime flower. The palate is medium-dry with luscious apple pie and lemon curd that leads to a long finish.

