

N° 002 WILD FERMENT GRÜNER VELTLINER VINTAGE 2016



VARIETAL
Grüner Veltliner (100%)

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

HARVEST DATE
September 30

BRUX AT HARVEST
25°

TITRATABLE ACIDITY
6.8 g/L

pH
3.71

VINTAGE CONDITIONS

2016 began exceptionally early, with very warm temperatures in early March and continuing into April, causing record breaking Bud Break on all three benches. Unseasonably cool and wet conditions followed in June and early July, slowing growth back to almost normal thresholds. Moderate heat followed in July and August, with September marked by warm days and quite cool nights, allowing for excellent ripeness and optimal acid balance in all varieties.

TASTING NOTES

Generous and textural, the Wild Ferment Grüner Veltliner features savoury notes of rising bread and spice with intense aromas of ripe yellow plum and delicate white flowers. The rich, creamy palate is balanced by measured acidity, expressive minerality, and integrated fruit flavours. Layered and complex, the distinctive pithy finish is long and pronounced.

FOOD PAIRING SUGGESTIONS

Salade d'herbes and ramp vinaigrette; Steamed artichokes with garlic lemon butter; wild asparagus soup with buttermilk, hyssop, and organic egg sous vide; East Coast lobster with ricotta raviolini and herbed broth; poached Lois Lake Steelhead fillets with house made creamed corn, tarragon and garden basil emulsion; soft cheeses like Camembert.

TITRATABLE ACIDITY
7.23 g/L

RESIDUAL SUGAR
5.42 g/L

ALCOHOL
13.5%

FERMENTATION
100% Natural Yeasts

MATURATION
100% Stainless Steel

BOTTLING DATE
March 15, 2017

AGING POTENTIAL
2017-2022