



NOTES:

N° 003 EN COTEAUX RIESLING VINTAGE 2016

VARIETAL
Riesling (100%)

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Stan's Bench

HARVEST DATE
November 18

BRIX AT HARVEST
29°

pH
3.37

TITRATABLE ACIDITY
6.48 g/L

RESIDUAL SUGAR
37 g/L

ALCOHOL
13.5%

BARREL REGIME
100% Stainless Steel

BOTTLING DATE
March 15, 2017

AGING POTENTIAL
2018-2024

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 perfumed, the En Coteaux Riesling features intense aromas of baked orchard fruit, sweet spice, and lilac potpourri. The opulent palate is balanced with a pleasing acidity, refreshing minerality, and an abundance of red apple and slivered almond flavours. Layered and refined, the finish is memorable and pronounced.

FOOD PAIRING SUGGESTIONS

Applewood smoked foie gras with rosemary rubbed Road 9 Baguette crostini; traditional Raclette with new season tarragon potatoes, viande séchée, cipollini onions, and cornichons; roasted pork belly with pear and celeriac purée; roasted goose stuffed with apple, sage, and pork sausage; wash rind cheeses like Oma and stinky cheeses like Limburger.