

# CALLIOPE WINES



## 2016 RIESLING

### TASTING NOTES

For lovers of dry Riesling, this shows intense aromas of baked apple, pear, white flowers and baking spices with lemon and lime zest. The dry palate has crisp acidity and plenty of flavour intensity with more apples and lemon, blood orange zest, nectarine and mineral notes on the long finish. Try this with pear and arugula salad or with bacon wrapped pork tenderloin with baked apples.

Rhys Pender, Master of Wine

**BOTTLING DATE** April 2017

**CELLARING** 1 – 3 years

### VINTAGE NOTES AND WINEMAKING

2016 was another amazing growing season. Spring arrived early: sunny and warm with just enough rain to boost vine canopy growth. July and August added ideal summer heat, ripening the grapes slowly. Lively and aromatic whites were picked during a dry September month while red grapes benefited from warm days and cool nights fully developing their flavours while retaining their acidity.

The grapes for the 2016 Riesling vintage originate from Keremeos. They were harvested manually on September 23rd 2016; then they were hand sorted and dropped whole clustered into a pneumatic press for gentle extraction. The juice was then drained by gravity flow into stainless steel tanks (85%) and oak puncheons (15%) for the alcoholic fermentation. After 3 weeks under controlled temperatures ranging from 13 to 16 Celsius, the wine was allowed to mellow for 5 months. After blending, Süssreserve (unfermented grape must) was added to wine to balance its high natural acidity. This is a German tradition that softens the palate and adds a hint of fruity sweetness to the finish. Now finished, the wine was then filtered and stabilized before bottling in April 2017.

**ANALYSIS** Alcohol 12.9% | pH 2.88 | Titratable acidity 7.57 g/L

### SALES CONTACT IN BRITISH COLUMBIA AND ALBERTA

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