



# CALLIOPE

## WINES



## 2017 RIESLING

### TASTING NOTES

Crisp, dry, racy and fresh with a nose of lemon, lime, grapefruit, green apple, orange blossom and some complex baking spice. Light in body yet powerful in intensity with more of the citrus and apple to mirror the nose and joined by nectarine and white peach, citrus zest and stony minerality and a touch of pepper on the long finish. Pair this with a fresh summer garden salad or use its acidity to cut through rich pork belly. - *Rhys Pender, Master of Wine*

**BOTTLING DATE** March 2018

**CELLARING** 1-3 years

### VINTAGE NOTES AND WINEMAKING

The 2017 growing season got off to a cool, slow start, but the vines quickly caught up for lost time in the warm summer months. The warm temperatures through August and September combined with the cool nights of late summer and early fall produced bold fruit flavors and crisp acidity.

The grapes for the 2016 Riesling vintage originate from Keremeos. They were harvested by hand September 18th -22nd, 2017. The grapes 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 tank (80%) and french oak puncheons (20%) for alcoholic fermentation. After 3 weeks under controlled temperatures ranging from 12 to 16 Celsius, the wine was allowed to mellow for 4 months in stainless tanks. 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 March 2018.

**ANALYSIS** Alcohol 13.09% | pH 3.04 | Titratable acidity 7.7 g/L

### SALES CONTACT IN BRITISH COLUMBIA AND ALBERTA

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