

# RIESLING 2019

## TASTING NOTES

Pale straw in colour. Aromas of pear and pineapple with subtle hints of Meyer lemon. The first nip brings flavours of zesty citrus and nectarines. On the finish, clean minerality and notes of honey and pear are balanced by a healthy backbone of acidity. This dry Riesling pairs perfectly with your favourite Thai curry dish.

Winery Price \$19.90 +604231



## HARVEST NOTES

The 2019 winter brought extremes: warm 12° January days to lows of - 22° and lots of snow in February. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. By the end of June, the valley saw a cooling trend that lasted through most of July. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. September was wetter than usual. October was dry with 15° days and 2 to 6° nights. The weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of flavour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varieties in our vineyards.

## WINEMAKING NOTES

This wine was made from 100% Riesling grapes harvested from our Osoyoos vineyards. The fruit was hand picked and immediately hand sorted and pressed with 2 hours of skin contact. The resulting juice was fermented cold to preserve the bright fruit flavours. The tanks were inoculated with 71B yeast culture specially selected to build complexity and extract robust Riesling characteristics.

## CELLARING NOTES

This wine is meant to be set free and enjoyed upon release.

**100% Riesling**

**Alcohol Level: 12.9%**

**Levels: pH 3.03 TA 7.1 g/l**

**Sugar: 5.2 g/l**

**Harvest date: October 3, 2019**

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