



A GROWING TRADITION IN PRINCE EDWARD COUNTY

WINE SPECS

Vintage	2018
Varietal	100% Riesling
Sugar (g/L)	12g/L
Alcohol	11.5%
Brix at Harvest	18.3
Aging	Stainless Steel
Production	3200 cases

FOOD PAIRINGS

Aromatic Sauces - sweet & sour as well as salty and spicy

Asian fare - Thai, Vietnamese, curries, salsas, chutneys such as shrimp kebabs with mango and jalapeno-mint ginger sauce

Spicy heat - tandoori, Szechuan shrimp as well as smoked recipes such as salmon, trout or pork

Cheese - goat, fresh un-ripened (ricotta, fontina or mozzarella)

Drink now or cellar 1 to 2 years

2018 RIESLING OFF DRY

TASTING NOTES

ZINGY and FLIRTATIOUS

A fan favourite! Our 2018 showcases opulent stone fruit (white peach, nectarine) and waxy-lime scents and flavours with a gush of refreshing tartness. Talk about perfume, detail and poise: an engaging example of the delicate balance of sweetness and acidity. Serve chilled.

Notre riesling off dry 2018 développe des arômes frais de pêche blanche et de nectarine avec des notes élégantes de citron vert. Doté d'un bel équilibre entre l'acidité et la sucrosité, de belles saveurs d'agrumes viennent parfaire un vin agréable et rafraîchissant.

AWARDS & ACCOLADES

Vintage	Award
2017	Bronze- All Canadian Wine Championships
2016	Silver - Intervin Silver - National Wine Awards
2015	Gold - Ottawa Gold Medal Plates Silver - Canadian Culinary Championships
2013	Silver - Intervin Silver - National Wine Awards
2012	Silver - National Wine Awards Silver - Intervin
2011	Silver - Canadian Wine Awards Bronze - Intervin Wine Awards
2007	Gold - Canadian Wine Awards Gold - Artevino Wine Awards Gold - Royal Agricultural Winter Fair Gold - Ottawa Gold Medal Plates Bronze - Montreal Gold Medal Plates

