

# SEE YA LATER RANCH

2018

## RIESLING

BC VQA OKANAGAN VALLEY



### HARVEST

Early Spring brought us cooler temperatures with above average precipitation. Late Spring became very warm resulting in an earlier than usual bud break. Good weather continued until Late Summer where it started to cool off earlier than usual. October and early November weather held strong and we were able to keep our late ripening reds on the vine long enough to pick up some nice flavours. Pinot Noir, Riesling, and Chardonnay grew exceptionally well and should be standouts for the 2018 vintage.

### WINEMAKING

Rieslings on our vineyards are usually slow to ripen compared to other varietals, and this year was no exception. Harvested in late October, then fermented and stored in stainless steel tank.

### TASTING NOTES

Pale straw in colour with intense notes of Granny Smith apples, limes, and a hint of minerality. The highly acidic finish allows this wine to pair well with foods which exhibit spiciness or citrus notes (or both!).

### FOOD AND WINE PAIRING

Try it with: Sichuan Hot Pot or Pad Prik - a spicy Thai stir fry with your choice of meat, peppers, onion, garlic, basil and plenty of spice! Great with exotic dishes that pack some heat! Try it with the following cheese: Blue, Feta, Havarti and Jarlsberg.

### TECHNICAL NOTES

<b>Alcohol Volume</b>	13%	<b>Total Acidity</b>	8.9g/L
<b>pH Level</b>	3.02PH	<b>Release Date</b>	Spring 2018
<b>Residual Sugar</b>	10g/L		

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Please enjoy responsibly.