

SEE YA LATER RANCH



2019

JIMMY MY PAL

BC VQA OKANAGAN VALLEY

HARVEST

Spring was very warm resulting in an earlier than usual bud break. Good weather continued until Late Summer where it started to cool off early September through November. Being situated high atop of the valley, our Hawthorne Mountain Vineyard was kept free of botrytis due to the high winds keeping fruit relatively dry. 2019 is a big year for Riesling, Chardonnay, and Pinot Noir with later ripening varietals having more of a lighter approach.

WINEMAKING

Each varietal in this white wine is fermented separately in order to achieve the perfect characteristics. It's the perfect blend of Riesling, Chardonnay, Viognier, Pinot Gris, and Gewurztraminer.

TASTING NOTES

A highly aromatic fruit bouquet of tangerine, lemon, lychee, and green apple. This wine has a refreshingly light finish with a subtle hint of sweetness. This is a versatile blend that is perfect for all occasions!

FOOD AND WINE PAIRING

This wine pairs well with fondue and baked brie. It compliments a wide range of foods, especially those that contain umami and a savoury taste, such as mushrooms, parmesan cheese or anything with soy sauce.

TECHNICAL NOTES

Alcohol Volume	13%	Total Acidity	6 g/L
pH Level	3.5 PH	Release Date	Spring 2021
Residual Sugar	6 g/L		

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Please enjoy responsibly.