

SEE YA LATER RANCH



2021

RIESLING

BC VQA OKANAGAN VALLEY

HARVEST

After a 2021 filled with uncertainty, one thing was for sure - a banner year for See Ya Later Ranch! A warm spring accelerated berry formation. A very hot summer was mitigated by the cooler temperatures of the vineyards' high elevation, allowing the vines to keep producing sugars without shutting down during the hottest portions of the day. White fruit is rich and fruity and perfectly balanced. Red fruit is silky and concentrated. Overall, an exquisite vintage!

WINEMAKING

Rieslings in our vineyards are usually slower to ripen than our other varietals, but due to the heat, last year was an exception! The grapes were harvested in early October, then fermented in stainless steel tanks. At the end of fermentation, the wine was tasted daily to ensure the perfect balance between fruitiness and acidity.

TASTING NOTES

Fresh and clean with aromas of Granny Smith apples, limes, and Meyer lemon with a hint of ginger. The aromas carry over to the palate and make for a refreshing and crisp Riesling!

FOOD AND WINE PAIRING

Perfect with spicy lemon garlic shrimp, Yakitori, Ahi Tuna Poke bowl, or pork belly tacos. As you can see, this Riesling pairs wonderfully with exotic cuisine! For cheese pairings, try Goat Cheese, Brie & Gruyere.

TECHNICAL NOTES

Alcohol Volume	12.6%	Total Acidity	8.1 g/L
pH Level	3.1 PH	Release Date	Spring 2022
Residual Sugar	13 g/L		

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Please enjoy responsibly.