

2017

# God's Mountain Riesling

Okanagan Valley

## ***Biodynamic Growing Techniques***

The grapes of the God's Mountain Vineyard are of a special place. The 20+ year old vines are planted on a 5 acre pure clay bluff overlooking Skaha Lake, making this one of the most rugged & spectacular vineyard sites in BC! The nose has hints of clove and nectarine while the palate expresses light citrus, lemon zest, finishing with the trademark minerality and "raciness" of this vineyard. This is traditionally Wild Goose's driest Riesling in the portfolio.

Tasting Room: \$17.39 (plus deposit & taxes)



### TASTING NOTES

Nose: citrus, lime blossom, nectarine, clover

Palate: citrus, lemon zest, peach, apple

### FOOD PAIRINGS

White fish, oysters, salmon

Sweet ribs

Brie

Pasta

### VINEYARDS & WINEMAKING

Produced using partial wild ferment to retain a hint of sweetness.

Harvest date: October 7, 2017  
Bottled: March 16, 2018

### BLEND

100% Riesling

### PRODUCTION

420 cases

### CHEMISTRY

pH—3.11  
TA—8.4 g/L  
RS—6.8 g/L  
Alcohol: 12.7%

### AWARDS

Many to come



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