

2017

# Stoney Slope Riesling

Okanagan Valley



***Every parent secretly has a favourite child,  
The Stoney Slope Riesling is ours***

Produced from a few select SW rows at the home vineyard because of the uniquely coarse & gravelly soil, this wine is predominantly fermented using wild yeast. We like to call it “Goose Gone Wild” yeast. Our winemakers took a portion of the free run juice and put it straight into barrels to ferment. The tasting of this wine starts in the nose, with wonderful aromatics of honey and green apple. Intense flavours of ripe green apple, Bartlett pear and wet stones. The entire wine is balanced with an excellent crispness.

**Tasting Room: \$18.26** (plus deposit & taxes)

#### TASTING NOTES

Nose: honey, clover, spice, green apple

Palate: green apple, wet stone, Bartlett pear

#### FOOD PAIRINGS

Spicy Indian & Asian foods

Duck, Chicken, Pork

Halibut

Buttery Lobster and Crab

#### VINEYARDS & WINEMAKING

50% wild fermentation

25% barrel fermented in oak and left on the lees for 6 months

Harvest date: October 13, 2017  
Bottled: Mar. 17, 2018

#### BLEND

100% Riesling

#### PRODUCTION

420 cases

#### CHEMISTRY

pH—3.08  
TA—8.4 g/L  
Alcohol: 13.2%  
RS: 9.4g/L

#### AWARDS

On the way!



2145 SUN VALLEY WAY OKANAGAN FALLS, BC V0H 1R2  
PHONE: 250.497.8919 FAX: 250.497.6853  
WILDGOOSEWINERY.COM