



COLLECTOR SERIES

2019 B.M.V. RIESLING



STORY.....

Our Family's Boucherie Mountain Vineyards (BMV) have been producing beautiful Riesling for over 30 years now. We make this beautiful, barrel-fermented BMV Riesling as a tribute to the Okanagan pioneers who first produced age-worthy Riesling with our BMV fruit back in the 1980s.

WINEMAKING.....

This wine was whole cluster pressed with free run going direct to barrel. Fully barrel fermented in neutral French oak for 5 months, 25% of the barrels were allowed to go through malolactic fermentation to soften the acids and add a creaminess to the finished product. To build mouthfeel, regular stirring occurred, decreasing to a two week stirring protocol throughout ageing. Limited production.

TASTING NOTES.....

100% Riesling with an array of traditional notes on the nose: apple blossom and white flower, juicy Asian pear and white peach, zesty lemon, lime and orange citrus, and a wet stone minerality. On the palate this wine is slightly off dry and beautifully balanced, with an electric medium acidity and round weighted texture that reflects the neutral oak ageing process. Flavours of light chalky mineral come through along with pear and grapefruit, finishing with notes of sweet baking spice.

PERFECT PAIRINGS.....

This energetic wine is highly versatile for pairing with spicy Asian or Cajun inspired food such as sushi, curried or jerk chicken. Spot ingredients such as ginger, lemongrass or coriander and fresh chillies on a backyard picnic menu or in a recipe will compliment this wine and highlight this classy wine. Delightful with lobster, scallops, BLT sandwiches, smoked meat, goat cheese.

TECHNICAL NOTES

Alc. by volume: 12.0%
Total acidity: 8.2 g/l
Residual sugar: 3.19 g/l
pH: 2.92
SKU code: 187223
UPC code: 778856419023
Date bottled: April 2020

CELLARING NOTES: Enjoy now or cellar until 2030