

## 2008 OFF DRY RIESLING VQA FOUR MILE CREEK

### The Vineyard

On Cattail Creek Vineyard, the Dyck Family has many different blocks of Riesling, each with a different clone and age. Each one of these blocks produces wines with differing characteristics. The Off Dry Riesling is created entirely from our block of Riesling Clone 49, also known as the Alsatian, and the only clone of Riesling permitted to be grown in France. Harvested on Oct. 16, 2008, this plot of Riesling came of the vines incredibly well with lots of complexity and body while maintaining some of the characteristic Riesling acidity.

### The Winery

The Riesling underwent a gentle pressing after which the juice, or must, was transferred to a stainless steel tank for cold settling for 48 hours. The clean juice was then racked off and inoculated with a specially selected strain of yeast that accentuates the delicate characteristics of the grape variety. Fermentation occurred for 9 days under cold temperatures after which fermentation was stopped retaining some of the residual sugar in the wine.

### The Wine

This versatile, white wine has fresh flavours of white grapefruit, pear and a wonderful spicy finish. On that palate, the hint of sweetness balances the refreshing acidity making it a wonderful, mid-afternoon sipper. Or give it a try with spicy dishes, Asian influenced dishes, Thai foods, chicken curry, coconut shrimp risotto, shell fish, roasted pork and ham. Also perfect as an aperitif. Drink now or age up to 3 years. Serve chilled.

Alcohol/Volume: 11.5%  
Residual Sugar: 23.5 g/L  
Sugar Code: 2

Total Acidity: 8.7 g/L  
Cases Produced: 439 cases  
Availability: Winery Only

