



# CEDARCREEK

ESTATE WINERY



*Our Wine is Our Word*



## 2009 Riesling

CSPC 217166

UPC 778913 029028

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### TECHNICAL INFORMATION

#### HARVEST DATES:

October 15 to  
18, 2010

#### BLEND:

100% Riesling

#### FERMENTATION:

Stainless steel

#### BOTTLING DATE:

March 11, 2010

#### RELEASE DATE:

April 1, 2010

#### CASES PRODUCED:

1093

#### ALCOHOL

13.7%

#### TOTAL ACID:

7.94 g/l

#### RESIDUAL SUGAR:

7.54 g/l

#### PH:

3.05

Knowing when to be hands-off comes with experience – in our case over 20 years of it. If we could get our Riesling into stainless steel tanks without touching it, we would. Until then, we practice what we call “hands-off winemaking” to preserve the delicate aromatics that make it special. Sometimes the little things we do are the things we don’t do. All our winemaking decisions get the same attention to detail as the Riesling does. And the results show in every bottle. On that, you have our word.

#### WINEMAKER’S NOTES

Cold-fermented in 100% stainless steel tanks. Riesling is well suited to the cool climate of the Okanagan Valley, producing intense fruit aromas with naturally high acidity, balanced with a touch of residual sugar on the finish.

#### TASTING NOTES

Tropical fruit aromas and flavours including mango and pineapple with hints of orange peel, peach and Granny Smith apple.

#### CULINARY NOTES

Recommended with Asian cuisine, cedar-planked salmon and dense white fish. Pairs well with soft to medium cheeses.

#### NOTES: