



Bartier Bros. 2022 Riesling

South Thompson River Valley

Certified

BC VQA

Composition

100% Riesling Hand harvested Oct. 30

Soil Type

Sandy silts on limestone bedrocks

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (double Guyot)

Maceration & Fermentation

Whole cluster pressed, spontaneous fermentation at 16-20 deg. C in Stainless Steel tanks

Ageing

Post-ferment racking from lees, followed by ageing in Stainless Steel tanks for 3 months.

Production

723 cases

Wine Chemistry

pH 2.71 RS 12.8 g/L TA 9.1 g/L Alc. 10.8%

Tasting Notes

Off-dry, but seemingly dry with balance from a galvanizing acidity. This wine is incredibly fruity, minerally, and intense, with a very long finish. This will age gracefully for decades.

Distribution

Winery direct, BC restaurants and private wine stores.

Winery Direct Price

\$24.99

SKU UPC

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www.bartierbros.com