



BARTIER BROS.

2023 RIESLING

CRISP, AROMATIC, AND BURSTING FLAVOURS.

Crisp, bright, and impossibly fresh. Think zesty lime, green apple, and a touch of passionfruit, with subtle hints of fresh-cut grass. It's lively on the palate, super refreshing, and finishes clean with just a whisper of minerality. Perfect for sipping on a sunny afternoon.

Vintage Notes

The 2025 growing season in the South Okanagan brought plenty of sunshine along with cool evenings, helping the fruit develop great flavour while holding onto its natural freshness. Riesling loves these conditions, and the result is a wine that's bright, aromatic, and beautifully balanced. Hand harvested and whole cluster pressed, this wine was gently fermented in stainless steel for 26 days with *Prise de Mousse* yeast, then carefully racked off the lees right after fermentation.

Grapes

- 91% Riesling, 8% Albariño

Try it with:

- Grilled shrimp or ceviche
- Soft cheeses like goat cheese or brie
- Light, citrusy salads
- Sushi or lightly seasoned Asian dishes

Find it at:

- bartierbros.com
- Save-On Foods, Private Liquor Stores

Wholesale Price: \$18.50

SKU: 594499

Wine Chemistry:

Alc 12.4% pH 3.04
RS 1.4 g/L TA 7.2 g/L



4821 Ryegrass Road, Oliver, BC V0H 1T1

250-487-9667 | bartierbros.com | [@bartierbros](https://www.instagram.com/bartierbros)