

2015

Stoney Slope Riesling

Okanagan Valley



***“Every parent secretly has a favourite child,
this is ours”***

Produced from a few select rows at the home Riesling vineyard at Wild Goose, this wine is predominantly fermented using wild yeast. We like to call it “Goose Gone Wild” yeast. Following a style similar to the great Germanic Wine Estate ‘Keller’, our winemakers took a portion of the free run juice and put it straight into barrels to ferment. The tasting of this wine starts in the nose, with wonderful aromatics of dried apricot and apple. Intense flavours of flint, clover, and minerality, balanced with excellent crispness.

TASTING NOTES

FOOD PAIRINGS

Spicy Indian & Asian foods
Duck, Chicken, Pork
Halibut
Buttery Lobster and Crab

VINEYARDS & WINEMAKING

50% wild fermentation

25% barrel fermented in oak
and left on the lees for 6
months

Harvest date: Sept. 15, 2015
Bottled: Mar. 30, 2016

BLEND

100% Riesling

PRODUCTION

200 cases

CHEMISTRY

pH—2.96
TA—7.7 g/L
Brix: 21.5
Alcohol: 12.2%
RS: 18g/L

AWARDS

Coming Soon!!



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