CANVASBACK

2023 ROYAL SLOPE RIESLING

This graceful and alluring Riesling comes from Lawrence Vineyard and Frenchman Hills Vineyard, both located in The Royal Slope region of the northern Columbia Valley. With an average elevation of 1,650 feet, the cool climate of The Royal Slope produces a beautifully complex and dynamic white wines. To preserve its dazzling layers of white peach, blood orange, pineapple and candied ginger, this off-dry Riesling was fermented and aged both in stainless steel and large oak casks.

VINTAGE NOTES

After a cold, wet spring in the Royal Slope AVA delayed budbreak by a couple of weeks, the arrival of consistent summer heat and sunshine helped the vines to catch up and fully ripen. Even so, because of the Royal Slope's high elevation it is regularly cooler than lower elevation vineyards, making it ideal for Riesling. With no unexpected heat or rain events during harvest, we were able to pick exactly when we wished, yielding grapes with bright acidity, soaring tropical aromatics, and exceptional mouthfeel.

WINEMAKING NOTES

A beautifully aromatic wine, our standout Royal Slope Riesling is bright with lemon curd, candied ginger, tropical fruit, and jasmine flower on the nose. A medley of refreshing green apple, pineapple and pear grace the palate and are complemented by grapefruit pith and blood orange. The wine is well-balanced, with a plush and pleasurable texture that makes for an engaging experience.

WINEMAKING

APPELLATION Royal Slope

VARIETAL COMPOSITION 100% Riesling

OAK PROFILE & AGING Aged 8 months in stainless steel & oak cask

20% new, 80% neutral

KEY COOPERS Stockinger

ALCOHOL 12.5%

PH 3.03

0.76 g/100 ml **ACIDITY**

RESIDUAL SUGAR 0.64 g/100 ml

ADDITIONAL INFORMATION Aged on lees for 8 months and stirred occasionally to build

mouthfeel and texture.





