

## 2025 GRÜNER VELTLINER

OKANAGAN VALLEY BC VQA

Our Distinction Collection offers enthusiasts handcrafted, experimental wines that fine-tune combinations of varieties, clones, rootstocks and winemaking techniques. Like the pattern of a quail's egg of which no two are alike, each batch of wine is unique and bottled in small lots.

Originating in Austria, Grüner Veltliner remains that country's most celebrated white varietal. Like Riesling in neighboring Germany, Grüner Veltliner can produce a dizzying array of styles, but the signature aroma of white pepper underlies each expression and adds a unique personality to this varietal. Our Grüner Veltliner captures freshness and exuberance, kept balanced by peppery spice.

GRÜNER VELTLINER



WINEMAKING

Harvested from a unique site in Oliver, at the foot of n̄aylntn (McIntyre Bluff), the berries were hand-harvested and destemmed prior to gentle crushing. Fermentation took place entirely in stainless steel, followed by maturation in steel and neutral French oak over a three-month period.

ALCOHOL: 12.5%

RESIDUAL SUGAR: 3.3 g/L

pH: 3.63

ACIDITY: 6.34 g/L

TASTING

Immediately captivating with aromas of starfruit, gooseberry, celeriac, and characteristic white pepper. On the palate, the vibrant acidity is mouthwatering and moves effortlessly from zippy lime and gooseberry into savoury flavours of crushed stone, wild thyme, and peppercorn.

PAIRING

Perfectly suited for classic Austrian staples such as Wiener schnitzel and raclette, this wine is equally at home with Asian cuisines such as sushi and sashimi, or Vietnamese Bahn Mi sandwiches.

Made in limited quantities.

Enjoy now through 2032.

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**SUSTAINABLE  
WINEGROWING**  
BRITISH COLUMBIA