

2024 RIESLING



SITE:

The 2024 harvest in the Okanagan and Similkameen Valleys was saved in large part due to winemaker Jeff Hundertmark's long-standing relationships with some of Niagara's top growers. Jeff was able to oversee the harvest of this premium Beamsville Bench Riesling and process the fruit on-site with the help of the current class at Niagara College, his own alma mater.

NOTES:

Hailing from the slightly cooler Beamsville Bench sub-GI, this Riesling gives a drier and more citrus-infused, mineral edge than one might find from classic BC examples. An excellent pairing for oysters on the half-shell, summer salads, or Spanish-style pintxos.

VARIETY:

100% Riesling

APPELLATION:

Beamsville Bench Ontario VQA

CELLAR:

Cool-fermented in stainless steel.

HARVESTED:

September 2024



The name Mt. Boucherie refers to the extinct volcano that is the geologic landmark of West Kelowna in the sun-drenched Okanagan Valley. We are proud to farm estate vineyards that are some of the oldest in both the Okanagan and Similkameen Valleys, expressing these terroirs by drawing on low yields, honest winemaking, and patient cellaring.