



2013 OKANAGAN VALLEY Riesling

Meyer Family Vineyards has two vineyards in the beautiful wine region of the Okanagan Valley! Old Main Road Vineyard, located on the Naramata Bench & McLean Creek Road Vineyard, which is where you'll find the winery & tasting room!

Nestled amongst beautiful orchards, rolling hills, crystal clear lakes, and unique micro climates, the Okanagan with its semi-arid climate has the ideal grown conditions for the cultivation of wine grapes, especially for the varieties Pinot Noir & Chardonnay. The Okanagan is well suited for the Burgundy style wines that Meyer Family Vineyards is known for producing.

With almost 20 acres of Estate grown grapes and agreements in place with other growers with the same passion for quality as Meyer Family Vineyards we will focus on ultra-premium single vineyard Chardonnays and Pinot Noirs from the Okanagan Valley.

THE VINTAGE

In 2013 we had a classic Okanagan Valley season up until September; a typical spring with average rainfall and temperatures from mid-April to mid-June. From June to the end of July we had incredible weather with temperatures in the mid to high twenties and little rainfall. Flowering during this time went through without delay due to the ideal climatic conditions. Through the critical veraison period from early August through to early September the daytime temperatures were typically in the low to mid thirties.

In the third week of September we had unseasonably poor weather with cool and wet conditions for nearly a week. This led to concerns of bunch rot diseases such as botrytis and sour rot in some varieties. The Riesling had next to no disease incidence due to its thicker skin and we harvested before any disease had a chance to set in although we did harvest later than normal to let the fruit respire all the moisture the vines took up from the September rain period.

Hand harvested on the 9th of October.
Sugar level 21.5 brix, TA 10.3 g/L, pH 3.05

THE TERROIR

Our belief in focusing on varietals and wines that we feel are best suited to the Okanagan and the individual terroir of each vineyard has led us to make this very small batch of Riesling from fruit sourced from a single vineyard on Fleet Road on the Naramata Bench. The soil is alluvial based with a silt loam overlying a clay loam. The vineyard has a gently sloping south west aspect which captures the full range of the sun from east to west.

WINEMAKING

One half of the fruit was loaded straight from the vineyard into the press and was slowly and gently whole bunch pressed to maximize juice quality without extracting harsh flavours. The other half was destemmed and slightly crushed and left to soak with the skins for 10 hours then gently pressed. Both lots were combined and a long cool fermentation occurred in a stainless steel vat lasting 6 weeks and then the wine was left on its fine lees for a further four months before bottling in early spring.

Parameters at bottling: Alcohol 11.5%,
TA 9 g/L, pH 3.13

144 CASES PRODUCED
Drink now through 2017



Meyer Family Vineyards

Become part of the family when you join Meyer Family Vineyards Wine Club
Wine Club Members receive 10% off wine, complimentary tastings & more!

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Tasting Room Open 10AM to 5PM daily, Winter hours by appointment

JAK Meyer & Janice Stevens
Proprietors

"crafting single vineyard wines of excellence"

Chris Carson
Winemaker/Viticulturist