



2020 Estate Grown Biodynamic Muscat



VARIETY

100% Organic and Biodynamic certified Muscat Blanc

APPELLATION

Okanagan Valley BC VQA

VITICULTURE

2020 was a moderate growing season in the Okanagan Valley. Grapes were harvested from our certified Biodynamic estate vineyard in Kelowna, BC.

VINIFICATION

Fruit was hand harvested, destemmed, and soaked on the skins for 2 hours before pressing. Based on Biodynamic principles, this wine was naturally fermented with ambient farm yeasts in temperature controlled stainless steel. The fermentation stopped naturally on its own.

WINEMAKER'S TASTING NOTE

Tantalizing aromas of candied ginger, white tea, and rose delight the senses. On the palate, this Muscat is deliciously off dry and bursting with flavours of tangerine, orange blossom, and juicy white peach.

PAIRING SUGGESTION

Try with sashimi, fresh fruit salad, Thai larb, or habanero-spiked chicken wings... the possibilities are endless!

RS: 27.8 g/l

TA: 5.9 g/l

pH: 3.74

SKU 142144

12x750mL

10.2% alc.



Summerhill Pyramid Winery
4870 Chute Lake Rd, Kelowna BC
www.summerhill.bc.ca (250) 764-8000