

2022
Riesling

MAYHEM

Mayhem Wines is a collaboration between two established wine industry siblings - Terry Meyer Stone of Anarchist Mountain Vineyards and her brother JAK Meyer of Meyer Family Vineyards, along with their respective spouses Andrew Stone and Janice Stevens.

Our grapes are grown at Anarchist Mountain Vineyard in Osoyoos, where we have a long-term lease agreement. We also have partnerships with devoted, quality-driven growers throughout the Okanagan Valley, including the Naramata Bench and Oliver. We aim to work with growers and vineyards that use organic and sustainable farming practices and give back to the land.



THE VINTAGE

The 2022 vintage started off very slow with cool temperatures. Summer delivered our usual glorious Okanagan weather without the extreme heat we had in the previous year. The latter half of the season presented great weather for slow and gradual flavour and phenolic development in the fruit keeping sugar levels in control. The fall weather produced above average temperatures right through to the end of October, which were ideal conditions for retaining natural acidity and slow gradual accumulation of flavours to optimal ripeness. The overall 2022 growing season has provided us with outstanding fruit for our 2022 Riesling. The grapes were hand-picked from Garagan Vineyard on the Naramata Bench sub Gi. These vines are 19 years old.

THE WINE

This year our Riesling was picked on optimal flavours on October 23rd. The fruit was whole bunch pressed and fermented in 100% stainless steel for 3-weeks before being stopped at 17.55 g/L of residual sugar. It was then left on its lees for 7 months to age in a combination of neutral puncheons; 27% neutral barrique and 73% stainless steel, before being blended and bottled.

TASTING NOTES

This off-dry Riesling has great depth of flavour and is food driven. Showcasing an array of blossoms, honey suckle and lemon-lime bitters with an intriguing herbaceous note and touch of mint. There is an attractive salinity on the palate and grapefruit pith which carries a crisp freshness in the lengthy finish. It has an energetic acidity yet a creaminess and complexity from the lees and barrel ageing. Enduring and beautifully balanced this wine has longevity, enjoy it now or over the next 5 years.

PAIRS WELL WITH

Lemon chicken skewers with a Moroccan harissa seasoning sauce, or Thai carrot and ginger soup topped with fresh herbs.

pH – 2.93

TA – 11.1 g/L

RS – 17.55 g/L

Alcohol – 11.9%

211 cases produced

Every life well-lived should have a little Mayhem!
MAYHEMWINES.COM

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