

2018 RIESLING | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Medium Dry



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| ABOUT THIS WINE | Within Niagara, the noble Riesling grape develops to its fullest potential only in specific areas. We have crafted this wine from selected vineyard sites throughout our region where limestone-clay soils, elevation and moderating breezes from Lake Ontario have combined to create a medium dry Riesling with an impeccable balance of rich fruit character and mineral acidity. | |
| VINTAGE | 2018 was a warm vintage with normal precipitation and low yields. Riesling ripened early and fully, delivering structured, well extracted wines that promise long-term cellaring potential. | |
| COMPOSITION | <i>Variety</i> 100% Riesling <i>Estate Grown</i> 86% | |
| ORIGIN | <i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 66% Lincoln Lakeshore, 20% Beamsville Bench, 9% Creek Shores, 5% Four Mile Creek | |
| TOPOGRAPHY | <i>Elevation</i> 80–155 m (260–510 ft) | <i>Slope/Exposure</i> 2–6% / NNW |
| SOIL | <i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale <i>Lincoln Lakeshore/Creek Shores/Four Mile Creek</i> Lacustrine clay-loam till composed of red shale and sandstone mixed with limestone | |
| HARVEST DATA | <i>Dates</i> Sep 21–Oct 1 <i>Titrateable Acidity</i> 10.3 g/L <i>Yield</i> 4.0 mt/ac (71 hl/ha) | <i>Sugar</i> 18.6° Brix <i>pH</i> 3.06 |
| VINIFICATION | Cool temperature fermentation in stainless steel over a 6 week period using 70% selected and 30% indigenous yeasts; 4 months on the fine lees prior to bottling | |
| BOTTLING DATA | <i>Date</i> Jun 2019 <i>Residual Sugar</i> 14.0 g/L <i>pH</i> 2.88 | <i>Alc/Vol</i> 11.0% <i>Titrateable Acidity</i> 8.7 g/L <i>Production</i> 8,625 cs |
| SENSORY PROFILE | <i>Colour</i> Pale straw. <i>Nose</i> Aromas of white grapefruit, wet stone, anise and yellow plum over top notes of bee pollen, Key lime and fresh pastry. <i>Palate</i> Off dry and medium bodied; full and creamy up front, followed by a rich, mineral texture and a rivoting tension between saline acidity and ripe, fleshy flavours of ruby grapefruit and nectarine. The wine builds toward a very rich, persistent finish of crushed stone, tangerine and savoury herbs. | |
| AGEABILITY | Best consumed 2020 through 2025; will hold through at least 2026 | |
| FOOD PAIRINGS | Grilled salmon, Thai green curry, butter chicken, Bavarian sausage, Southern ribs, Asian bowls, vegan jambalaya, flatbreads, as an aperitif | |
| AVAILABILITY | <i>Ontario</i> Winery, LCBO • 234583 | |