

2017 RIESLING DRY | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • 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 dry Riesling with an impeccable balance of rich fruit character and mineral acidity. | |
| VINTAGE | 2017 was of vintage of average warmth and ample rainfall. A sunny, dry fall allowed for extended ripening, The Rieslings are supple and mineral, with medium- to long-term ageing potential. | |
| COMPOSITION | <i>Variety</i> 100% Riesling <i>Estate Grown</i> 65% | |
| ORIGIN | <i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 33% Beamsville Bench, 33% Lincoln Lakeshore, 25% Four Mile Creek, 11% Creekshores | |
| 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/Four Mile Creek/Creekshores</i> Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone | |
| HARVEST DATA | <i>Dates</i> Sep 18–Nov 23 <i>Titrateable Acidity</i> 8.8 g/L <i>Yield</i> 5.5 mt/ac (98 hl/ha) | <i>Sugar</i> 19.2° Brix <i>pH</i> 3.12 |
| VINIFICATION | Cool-temperature fermentation in stainless steel over a 6 week period using 75% selected and 25% indigenous yeasts; 4 months on the fine lees prior to bottling | |
| BOTTLING DATA | <i>Date</i> Jun 2018 <i>Residual Sugar</i> 8.3 g/L <i>pH</i> 3.05 | <i>Alc/Vol</i> 11.5% <i>Titrateable Acidity</i> 7.7 g/L <i>Production</i> 10,355 cs |
| SENSORY PROFILE | The nose is very fragrant, replete with aromas of mint, fennel, ruby grapefruit and Asian pear alongside nuances of ginger root and white pepper. The palate is dry, showing great balance between rich tropical fruit (papaya, pineapple) and chalky acidity up front, followed by a tart yet silky, well-extracted middle. The wine's bracing acidity tapers into a persistent finish of tropical and citrus fruit flavours. | |
| AGEABILITY | Best consumed 2019 through 2022; will hold through at least 2024 | |
| FOOD PAIRINGS | Goat's cheese appetizers, sushi, raw oysters marinated grilled vegetables, pan-seared trout, <i>charcuterie</i> ; lemon-braised chicken | |
| AVAILABILITY | Ontario Winery, LCBO • 233635 | |