

2017 RIESLING | VQA Niagara Peninsula

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



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	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> 70%	
ORIGIN	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 45% Beamsville Bench, 25% Lincoln Lakeshore, 15% Creek Shores, 15% 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> Oct 16–Nov 23 <i>Titrateable Acidity</i> 9.0 g/L <i>Yield</i> 5.5 mt/ac (98 hl/ha)	<i>Sugar</i> 19.1° Brix <i>pH</i> 3.11
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> 14.0 g/L <i>pH</i> 3.11	<i>Alc/Vol</i> 11.0% <i>Titrateable Acidity</i> 7.5 g/L <i>Production</i> 8,960 cs
SENSORY PROFILE	Aromas of white grapefruit, red apple and yellow plum are at the fore over top notes of Honeydew melon, pastry dough and allspice. The palate is off-dry and medium-bodied with a crisp, citrus attack, softening in the middle with succulent Bosc pear fruit and richness on the edges. Underpinned throughout by a light stoniness and delicate acidity, the finish combines supple, white peach flavours with a lively, saline quality.	
AGEABILITY	Best consumed 2019 through 2022; will hold through at least 2024	
FOOD PAIRINGS	Grilled salmon, curried shellfish, butter chicken, Bavarian sausage, Southern ribs, Asian bowls, vegan jambalaya, flatbreads, as an aperitif	
AVAILABILITY	Ontario Winery, LCBO • 234583	