

2018 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

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

Variety 100% Riesling
Estate Grown 86%

ORIGIN

Appellation VQA Niagara Peninsula
Sites 66% Lincoln Lakeshore, 20% Beamsville Bench, 9% Creek Shores, 5% Four Mile Creek

TOPOGRAPHY

Elevation 80–155 m (260–510 ft) **Slope/Exposure** 2–6% / NNW

SOIL

Beamsville Bench Stony clay till composed primarily of limestone mixed with sandstone and shale
Lincoln Lakeshore/Creek Shores/Four Mile Creek Lacustrine clay-loam till composed of red shale and sandstone mixed with limestone

HARVEST DATA

Dates Sep 21–Oct 1 **Sugar** 18.6° Brix
Titrateable Acidity 10.3 g/L **pH** 3.06
Yield 4.0 mt/ac (71 hl/ha)

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

Date Jun 2019 **Alc/Vol** 11.0%
Residual Sugar 14.0 g/L **Titrateable Acidity** 8.7 g/L
pH 2.88 **Production** 8,625 cs

SENSORY PROFILE

Colour Pale straw. **Nose** Aromas of white grapefruit, wet stone, anise and yellow plum over top notes of bee pollen, Key lime and fresh pastry.
Palate 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

Ontario Winery, LCBO • 234583