

2020 RIESLING DRY | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Dry



ABOUT THIS WINE This wine originates from selected vineyards in the western stretches of the Niagara Peninsula, lying at varying elevations close to the shoreline of Lake Ontario. At these sites, clay-loam soils laced with shale and limestone combine with moderating onshore breezes to deliver a dry style of Riesling defined by its vibrant citrus fruit and steely, mineral feel.

VINTAGE 2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Riesling ripened somewhat early, delivering fully extracted wines with ample acidity and long-term cellaring potential.

COMPOSITION *Variety* 100% Riesling
Estate Grown 90%

ORIGIN *Appellation* VQA Niagara Peninsula
Sites 66% Lincoln Lakeshore, 27% Beamsville Bench, 7% Creek shores

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

SOIL *Lincoln Lakeshore/Creekshores* Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone
Beamsville Bench Stony clay till composed primarily of limestone mixed with sandstone and shale

HARVEST DATA *Dates* Sep 22–Oct 14 *Sugar* 18.7° Brix
Titrateable Acidity 8.9 g/L *pH* 3.02
Yield 4.0 mt/ac (74 hl/ha)

VINIFICATION 8-hour skin soak prior to pressing; 6-week, cellar temperature fermentation in tank using 80% indigenous and 20% selected yeasts; aged 4 months *sur lie*; minimal sulphite addition

BOTTLING DATA *Date* Aug 2021 *Alc/Vol* 11.0%
Residual Sugar 8.0 g/L *Titrateable Acidity* 8.9 g/L
pH 2.86 *Production* 4,700 cs

SENSORY PROFILE *Colour* Pale straw with green hues. *Nose* Aromas of tangerine, lemon merengue, white flower and biscuit over notes of allspice, flint and almond extract. *Palate* Dry and medium bodied; the attack is rich yet tense, with cantaloupe and clementine notes; in the middle, ripe grapefruit and Bosc pear fruit and bright, saline acidity mesh effortlessly with the wine's stony texture; the finish is supple and concentrated, with lasting notes of quince, green apple, honeycomb, ginger and wet stone.

AGEABILITY Best consumed 2022–2026; will develop and hold through at least 2028

FOOD PAIRINGS Goat's cheese appetizers, sushi, raw oysters marinated grilled vegetables, pan-seared trout, *charcuterie*; lemon-braised chicken

AVAILABILITY *Ontario* Winery, LCBO • 233635