

## Burger Blend Riesling/Pinot Grigio 2018

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	various
Grape Variety(ies)	74% Riesling / 26% Pinot Grigio
Brix at Harvest	18.7°
Alcohol Content	11%
Residual Sugar	8.8 grams/litre (just off-dry)



### TASTING & FOOD NOTES

For us, “burgers” evoke memories of backyard barbeques, of sunshine and warm evenings, of good food and laughter with friends and family. The goal of this wine was to produce a fruit-laden and refreshing white that represents excellent value and one that would bring out the best in your burger. A challenging task since the perfect burger can be a very personal and unique creation. Consider the traditional elements: the acidity of pickle, the sweetness of relish and ketchup and the spice of BBQ sauce and mustard. Our final combination for Burger Blend Riesling Pinot Grigio is a fruity, light and crisp white wine with a touch of spice and a juicy finish that can be enjoyed alone or with your favourite summer backyard fare, burgers most certainly included! Respect your burger... serve it with Burger Blend!

### WINEMAKING NOTES

The original 13<sup>th</sup> Street Burger Blend was produced in the late 90’s and was an eclectic mix of a wine which incorporated pretty much every red variety in the wineries stables. Since not all burger eaters crave a glass of red, we are pleased to announce that we’ve created a white blend specifically for pairing with burgers and burger-friendly occasions! Both varieties were fermented and aged in stainless steel to preserve the fresh fruit flavours and acidity that are so important to this blend!

### VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.