

## White Palette 2018

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	94% Riesling, 6% Gewurztraminer
Brix at Harvest	Average of 18.6°
Alcohol Content	11%
Residual Sugar	16 grams – just off-dry
Total Production	500 cases



### TASTING NOTES

At the core of this wine, Riesling provides bright, refreshing acidity and pristine floral and citrus notes, while Gewurztraminer adds richness and exotic fruit and spice notes. The result is a wine that is both perfumed and flavourful yet balanced, with bright, youthful acidity and freshness.

Enjoy on its own, lightly chilled, as the perfect aperitif for friends and family on weekend visits or after a hard day's work when the summertime sun calls for a flavourful, thirst- quenching and juicy white. Will pair well with steamed shellfish and mollusks, composed salads, fish and chips, Asian-inspired summer dishes and fresh or mild cheeses.

### WINEMAKING NOTES

Each variety was harvested separately between mid-September and early October. They were then crushed and de-stemmed before pressing into individual stainless steel tanks where they underwent cool, controlled fermentations. Temperature control is vital as it preserves the all-important primary fruit character. Malolactic fermentation is prevented, again to preserve the lovely acidity and after ageing in tank, the final blend was assembled. It remained in stainless steel for several months to integrate and develop additional complexity and was bottled in the spring of 2018.

### 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.