



## 13 Below Zero 2017

### Technical Information:

Appellation	VQA Ontario
Vineyard(s)	Various
Grape Variety(ies)	55% Riesling, 45% Vidal Icewine
Brix at Harvest	27.8°
Alcohol Content	10.5%
Residual Sugar	60 grams – medium sweet
Total Production	225 cases (12 x 375ml)

### TASTING NOTES

Classic Vidal Icewine aromatics jump from the glass with a ripe nose of apricot, wildflowers and honey. On the palate it is medium sweet from the Icewine but balance with the acid structure from the Riesling. In addition to the notes of apricot and honey, there is some savory herbal notes leading to a sweet but cleansing finish.

On the savoury side, this wine is an ideal pairing for foie gras, creamy blue cheeses or well-aged Cheddar. On the sweet front, try crème brûlée and light airy desserts such as apple charlotte, delicate NY cheesecakes, or fresh citrus fruit with sabayon.

### WINEMAKING NOTES

We first made 13 Below Zero back in 2008 when we blended late harvest Riesling from our June's Vineyard with a small percentage of Gewurztraminer from our 9<sup>th</sup> Avenue farm. Our goal from the first vintage was to make a sweet wine that you would want to have more than one glass of. All too often, dessert wines are simply too sweet and often too expensive. We wanted ours to be different. It needed to be suitable with both savoury and sweet foods and it had to be affordable. In the 2017 vintage, the decision was made to blend 45% Vidal Icewine with 55% off-dry Riesling. The Icewine was selected for its clean and intense aromas and rich sweetness. The off-dry Riesling brought freshness and acid balance to the blend.

### VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.

**13<sup>th</sup> Street Winery**

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