

June's Vineyard Riesling 2015

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	June's Vineyard
Varietal(s)	100% Riesling Clone 49
Brix at Harvest	20.2°
Alcohol Content	12.0%
Residual Sugar	13 grams/Litre
Total Production	446 cases of 12



TASTING NOTES

Bright green lemon hue. Classic youthful June's character on the nose with lime, flint stone, smoke and subtle grassy, herbal notes adding complexity. Dry to just off-dry with vibrant acidity surrounded by peach and citrus fruit flavours. Remarkably rich with savory notes on the palate. Extremely food-friendly and versatile with salads, river fish, spiced and spicy foods or on its own as a perfect aperitif.

WINEMAKING NOTES

June's Vineyard is a unique site with significant quantities of decomposed yellow limestone amongst the clay loam soils giving the wines an extra dimension of stony minerality on top of the ripe fruit and flowery aromas. Named after one of the owners of the winery, this site which was planted in 1999, continues to deliver exceptional Riesling and Chardonnay making two of the most distinctive wines in our portfolio. Clone 49 Riesling is an old clone which was popular in Alsace, France for many years. Its trademarks are exceptional fruit and floral character with an appealing green herbal note in young wines. We continue to work very hard to capture the very best expression of this site vintage after vintage.

VINTAGE NOTES

The winter of 2014/2015 can best be described as extreme with some of the coldest prolonged periods on record throughout the Niagara Peninsula, damaging buds across varieties leading to a naturally low yield for the 2015 vintage. The cold lasted well into early spring which led to a relatively late bud-burst. Luckily once the summer finally started it was warm, sunny and relatively dry. The beautiful weather lasted well into the fall, allowing for even ripening across all varieties. With the naturally low yields from the winter cold, the wines from the vintage show great concentration and varietal correctness, with typical Niagara acidity and freshness, leading to very high quality wines across the portfolio, though produced in extremely limited quantities.