

# 13<sup>th</sup>

STREET  
WINERY

## White Palette 2015

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	65% Riesling, 35% Viognier
Brix at Harvest	Average of 20.9°
Alcohol Content	12.5%
Residual Sugar	12 grams – just off-dry
Total Production	1000 cases



### TASTING NOTES

Enjoy alone, 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

At the core of this wine, Riesling provides bright, refreshing acidity and pristine floral and citrus notes, while Viognier adds richness, exotic fruit and spice notes. The result is a wine that is both perfumed and flavourful yet balanced, with bright, youthful acidity and freshness. Both varieties are harvested separately when fully ripe and are then crushed and de-stemmed before pressing into individual stainless steel tanks where they undergo a cool, controlled fermentation. 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 is assembled. It remains in stainless steel for several months to integrate and develop additional complexity and is bottled in the spring of 2016 where it remains until release the following fall.

### 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.

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

1776 Fourth Avenue · St Catharines ON L2S 0B9

905.984.8463 · [13thStreetWinery.com](http://13thStreetWinery.com) · [info@13thStreetWinery.com](mailto:info@13thStreetWinery.com)