



White Palette 2016

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	70% Riesling, 30% Viognier
Brix at Harvest	Average of 19.5°
Alcohol Content	11.5%
Residual Sugar	16 grams – just off-dry
Total Production	700 cases

TASTING 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.

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

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 2017 where it remains until release.

VINTAGE NOTES

The winter of 2015/2016 was thankfully mild after the deep freezes of the previous two, yet a cool spring delayed bud-burst. Once the summer finally started it was warm, sunny and almost draught-like. Luckily light rain in August refreshed the parched vines. Harvest started with Pinot and Chardonnay for sparkling on September 8th and continued with other whites and light reds. The beautiful weather lasted well into the fall, allowing for long hang time for Cabernet Sauvignon. All grapes came in clean and disease-free with little need for sorting. 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.

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