



Premier Cuvée 2012

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	50% Pinot Noir ~ 50% Chardonnay
Brix at Harvest	18.5°
Alcohol Content	12.5%
Residual Sugar	2 grams – 0 dosage
Total Production	725 cases of six

TASTING & FOOD NOTES

The nose is fresh and pure with classic aromas of toasty brioche and light fruity notes of apple and lemon. The mousse is fine with bracing acidity refreshing the palate on the long toasty finish. Certainly perfect to drink now but will further develop complexities through short to medium term aging.

This wine will pair nicely with fresh shucked oysters, white fleshed fish or lobster. Also a perfect pairing with bloomy-rind, double or triple cream cheeses. Or serve on its own as the perfect aperitif. Serve chilled at 5-8° C.

WINEMAKING NOTES

A blend of Pinot Noir and Chardonnay from the 2012 vintage. Both varieties are primarily sourced from our estate vineyards in the Creek Shores sub-appellation, with some fruit coming from some of our favourite growers in both Creek Shores and Niagara-on-the-Lake. After harvest both varieties The Pinot Noir provides notes of berry fruit, power and richness while Chardonnay the acidic structure and backbone. This dry sparkling wine underwent second fermentation in the final bottle and aged sur lattes (en tirage) for a minimum of 48 months during which the bubbles became smaller and more compact. A slight autolytic, or toast and bread character also developed during this time. After the lees was removed, winemaker Jean-Pierre Colas felt the wine was in perfect balance so decided to not add any sugar to the dosage resulting in a classically dry sparkling wine in the zero dosage style. This wine was not exposed to oak and did not undergo malolactic fermentation.

VINTAGE NOTES

The 2012 grape vintage in Niagara was exceptional from pretty much every point of view. Adequate heat, sunshine and a general lack of precipitation through the late spring pretty much all the way through the extended harvest meant sugar levels were high, tannins fully ripe and flavours nicely developed. After an early bud burst and a bit of frost panic, which did far more damage to tree fruit buds compared to vines, the sun and heat settled in right until late October when a bit of a nasty late season storm dumped a lot of rain. Fortunately, the vast majority of fruit had been harvested already. The general lack of humidity up to harvest also meant the fruit was exceptionally healthy. On average ripening was up to three weeks ahead of schedule so the real challenge was timing the harvest to ensure adequate acidity remained, potential alcohol was not too high and full flavour and phenolic ripeness had been developed.

13th Street Winery

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