



13 Below Zero Riesling 2015

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	100% Riesling
Brix at Harvest	24.60
Alcohol Content	11%
Residual Sugar	60 grams – medium sweet
Total Production	240 cases (12 x 375ml)

TASTING NOTES

Classic ultra-ripe Riesling aromatics jump from the glass with a ripe nose of lemon curd, vanilla custard and golden delicious apple. Medium to full body with balancing acidity and a warm spicy finish adding nice depth and keeping the wine juicy and refreshing. 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 9th 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 2015 vintage, the decision was made to blend 40% Riesling icewine with 60% 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 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.

13th Street Winery

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