



White Palette 2017

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	62% Riesling, 12% Pinot Gris, 12% Sauvignon Blanc, 10% Gewurztraminer
Brix at Harvest	Average of 19.3°
Alcohol Content	12%
Residual Sugar	12 grams – just off-dry
Total Production	800 cases

TASTING NOTES

At the core of this wine, Riesling provides bright, refreshing acidity and pristine floral and citrus notes, while Pinot Gris adds richness, Sauvignon Blanc adds freshness and Gewurztraminer 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

Each variety was harvested separately between mid-September and early October. They were then crushed and de-stemmed before pressing into individual stainless steel tanks where they underwent cool, controlled fermentations. 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 was assembled. It remained in stainless steel for several months to integrate and develop additional complexity and was bottled in the spring of 2018.

VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. 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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