

13th Street Vineyard Riesling 2015

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	13 th Street Vineyard
Grape Variety(ies)	100% Riesling
Brix at Harvest	20.3
Alcohol Content	12.0
Residual Sugar	3.0
Total Production	153 cases



TASTING NOTES

This fully dry Riesling has a fruity aroma with peach and floral notes plus hints of mineral and subtle spice. Dry with medium plus acidity and lovely freshness, it is medium-bodied with great length. Will certainly reward medium-term cellaring with added complexity and softer acid. With food, take advantage of the vibrant acidity and serve it alongside dishes with high acidity to match or with richer dishes as a refreshing counterpoint. Salads, fish, shellfish, fatty pork, smoked foods or fresh tangy cheeses will all fare well here.

WINEMAKING NOTES

This Riesling was hand-picked in late October entirely from the old vines at the 13th Street Vineyard, planted in the late 1970s and early 1980s. After manual sorting to select only exceptionally sound and ripe fruit, whole bunches were pressed slowly after some skin contact in the press. The juice was moved to stainless steel tanks where fermentation took place. Once fermentation was complete, the wines were moved to temperature controlled steel tanks where they remained on the fine lees in order to develop additional weight and richness. They were kept at cool temperatures, in order to prevent malolactic fermentation, for several months during which time they were raked periodically. The wine was bottled in May 2016.

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.