



Essence Riesling 2016

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	13 th Street Vineyard
Grape Variety(ies)	100% Riesling
Brix at Harvest	20.7°
Alcohol Content	12%
Residual Sugar	3.5 grams - dry
Total Production	106 cases

TASTING NOTES

Golden straw in the glass, our Essence Riesling 2016 is complex on the nose with aromas of fresh tangerine and candied lime with a touch of spice from the oak. On the palate, it is rich yet dry, with refreshing acidity and a touch of oak-based tannin. The finish is extremely long with complex and savoury notes of tropical fruit and spice.

Enjoy now with scallops and lime beurre blanc or simply pour a glass and enjoy the complexities of the wine! Will also further develop nuances with short to medium term aging.

WINEMAKING NOTES

Our Essence line of wines are winemaker JP Colas' expression of vineyard and vintage and for his first Essence Riesling he selected fruit from our very oldest Riesling vines at the 13th Street Vineyard. The fruit was harvest by hand in late October and was then whole cluster pressed into two seasoned 500L French oak casks for fermentation and aging. JP's objective was to add both structure and texture to the delicate Riesling without overwhelming with oak aromas and flavours. The wine was fermented totally dry but the tannins from the oak give a full impression on the palate. Following one year in the oak casks, the wine was transferred to a 1000L stainless steel tank for resting until the wine was bottled in April 2018 following light fining and filtration.

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 drought-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.

13th Street Winery

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