

June's Vineyard Riesling 2020

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% June's Vineyard
Varietal(s)	100% Riesling
Brix at Harvest	20.0°
Alcohol Content	11.5%
Residual Sugar	6.5 grams/Litre
Total Production	450 cases of 12
Other Notes	Vegan- Friendly



TASTING NOTES

Almost colourless in the glass with intense aromas of lime zest, wild flowers, fresh lemon, honeydew melon and flint. On the palate it is focussed and complex, just off-dry with balancing acidity and flavours of green apple, lime, honey and stony minerality, with a long, refreshing finish.

Enjoy with Thai green curry, Lake Ontario pickerel with lime beurre blanc or shaved fennel salad.

WINEMAKING NOTES

June's Vineyard is a unique site with significant quantities of decomposed yellow limestone amongst the clay loam soils giving the wines an extra dimension of stony minerality on top of the ripe fruit and flowery aromas. Named after one of the owners of the winery, this site which was planted in 1999, continues to deliver exceptional Riesling and Chardonnay making two of the most distinctive wines in our portfolio. Clone 49 Riesling is an old clone which was popular in Alsace, France for many years. Its trademarks are exceptional fruit and floral character. The grapes were harvested in early-October and immediately pressed into stainless steel tanks for a cool fermentation which was stopped to retain balancing residual sugar. The wine was lightly fined and filtered before bottling in May 2021.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.