



Riesling Reserve Icewine 2019

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Corner Block
Varietal(s)	100% Riesling
Brix at Harvest	37.2°
Alcohol Content	10.5%
Residual Sugar	210.6 grams/Litre
Total Production	300 cases of 12x 200ml, 200 cases of 12x375ml
Other Notes	Vegan - Friendly

TASTING NOTES

Golden yellow in the glass with intense aromas of apricot, nectarine, candied peaches, peach jam and wild honey. The palate is unctuously sweet but balanced by ample acidity with flavours of grilled pineapple, golden brown sugar, candied ginger and golden raisins. The finish is long and lingering with flavours of pineapple up-side-down cake and apricots.

Enjoy on its own as the perfect dessert or pair with sweet or salty foods, blue cheese or spiced nuts. Drinking well on release but will continue to develop over many years into more complex flavours and aromas.

WINEMAKING NOTES

Only made in select vintages, 2019 turned into a perfect icewine harvest at 13th Street. The grapes were in pristine condition so were left until the first frozen pick in December 2019 and the second frozen pick in February 2020. The grapes were pressed frozen and then transferred to stainless steel tanks for fermentation. At 220 grams/litre of residual sugar remaining in the wine, the fermentation was stopped leaving a perfect balance of acidity and sweetness. After a further 6 months in tank, the wine was bottled in November, 2020.

VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2R 6P9

905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com