



13th Street Vineyard Riesling 2017

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	13 th Street Vineyard
Grape Variety(ies)	100% Riesling
Brix at Harvest	18.3
Alcohol Content	11.5%
Residual Sugar	3.5
Total Production	128 cases

TASTING NOTES

This fully dry Riesling has a fruity aroma with golden delicious apple, yellow pear, lime and developing mineral notes and subtle spice. Dry with refreshing acidity and flavours of lime skin, honeycomb and wet stone, 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 racked periodically. The wine was bottled in August, 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.

13th Street Winery

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