

Expression Pinot Grigio 2020

Technical Information:

| Appellation | VQA Niagara Peninsula |
|------------------|-------------------------------------|
| Vineyard(s) | Home Farm Vineyard, Market Vineyard |
| Varietal(s) | 100% Pinot Gris |
| Brix at Harvest | 20.5° |
| Alcohol Content | 11% |
| Residual Sugar | 5 grams/Litre |
| Total Production | 344 cases of 24x250mL |
| Other Notes | Vegan-Friendly |

TASTING NOTES

Pale and slightly spritzy in the glass with aromas of spiced yellow pear and melon, with notes of mineral and flowers. The palate is just sparkling, dry, fresh and fruity with medium acidity and flavours of green pear, ripe cantaloupe, fresh ginger and creamed honey. The finish is flavourful with lingering spice and pear notes. Enjoy on its own or pair with a variety of foods from lake fish to salads to cheese platters. Also a perfect compliment to ginger and coriander-spiced pumpkin hummus!

WINEMAKING NOTES

Our Expression Pinot Grigio is a blend of our two estate vineyards in Creek Shores, created to showcase both a perfect Expression of Niagara Pinot Grigio and also of our winemaker's style! The grapes were harvested in late September and immediately pressed into stainless steel tanks for a cool fermentation that lasted 20 days. The wine was kept in the tank for 8 months before fining, filtration and canning in June 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.

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