



Late Harvest Riesling 2019

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Corner Block
Varietal(s)	100% Riesling
Brix at Harvest	27.2°
Alcohol Content	11.5%
Residual Sugar	86 grams/Litre
Total Production	424 cases of 12x375ml
Other Notes	Vegan-Friendly

TASTING NOTES

Straw yellow in the glass with intense aromas of guava, pineapple and nectarine with notes of fresh flowers and herbs. The palate is medium sweet but balanced by ample acidity with flavours of pineapple and golden delicious apple. The finish is long and lingering with flavours of apple and caramel.

Pair with salty cheeses or medium-sweet desserts. 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. Following the pressing of the juice for icewine, the frozen grapes were allowed to slightly warm resulting in the perfect juice for Late Harvest Riesling. After pressing, the must was transferred to stainless steel tanks for fermentation. At 86 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 February 2021.

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

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