



## Wine Club Riesling 2020

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	13 <sup>th</sup> Street Vineyard, Whitty Corner Block
Grape Variety(ies)	100% Riesling
Brix at Harvest	19.1°
Alcohol Content	11%
Residual Sugar	3.0 g/L
Total Production	216 cs of 12
Other notes	Vegan Friendly

### TASTING NOTES

Complex aromas of lime, yellow apple, wet stone, vanilla and spice. On the palate, it is dry, light-to-medium-bodied with intense flavours of candied lime and green apple with light spice and ample balancing acidity. The finish is long and refreshing with developing minerality and lingering spice notes. Drink on release with food with bright flavours, salt and acidity such as Thai curries or dishes finished with sour red berry sauces or age for the short-to-medium term to develop added complexities in aroma and flavour.

### WINEMAKING NOTES

Crafted exclusively for our Wine Club from a blend of two of our estate vineyards in Creek Shores. Both were hand-harvested in October and immediately whole cluster-pressed. Half of the wine was transferred into seasoned French oak barrels (228L, 400L and 500L) for barrel fermentation while the other half was fermented in stainless steel. After 6 months, the wine was blended and aged for an additional 8 months in stainless steel before bottling in February 2022 following light fining and filtration.

### 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.

**13<sup>th</sup> Street Winery**

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