

# **Expression Riesling 2022**

## **Technical Information:**

Appellation	VQA Niagara Peninsula
Vineyard(s)	Lakeshore Farm Vineyard, Whitty Corner
	Block
Varietal(s)	100% Riesling
Brix at Harvest	17.4°
Alcohol Content	12%
Residual Sugar	8 grams/Litre
Total Production	350 cases of 12; 473 cases of 250ml cans
Other Notes	Certified sustainable and Vegan-Friendly



#### **TASTING NOTES**

Pale in the glass with aromas of peach, lime zest and flowers, with notes of minerality. The palate is refreshing with bright acidity balanced by subtle sweetness and flavours of candied peach, lime and spice. The finish is flavourful and long with lingering acidity. Enjoy on its own or pair with spicy foods to contrast or acidic foods to balance. A perfect compliment to pork or turkey with dried apricot stuffing with fresh herbs!

#### WINEMAKING NOTES

Our Expression Riesling is a blend of our four estate vineyards in Creek Shores, created to showcase both a perfect Expression of Niagara Riesling and also of our winemaker's style! The grapes were harvested in mid-October and immediately pressed into stainless steel tanks for a cool fermentation which was stopped to retain balancing residual sugar. The wine was lightly fined and filtered before bottling in September 2020.

### VINTAGE NOTES

In 2022, a polar vortex swept through Niagara late January, leading to record lows in temperature. The cold persisted through much of the first quarter causing the growing season to be slightly delayed (Bud break recorded May 17<sup>th</sup>). Upon the arrival of spring, temperatures reverted to seasonal averages causing rapid growth within the vineyard. Conditions throughout the summer were warm and dry with little precipitation leading to full phenolic maturity across all varieties. Harvest began early September with Chardonnay for sparkling. Followed by aromatic whites and lighter reds such as Riesling and Gamay in late September through early October. Later ripening reds such as Cabernet Sauvignon and Cabernet Franc were harvested mid November concluding harvest. Conditions throughout harvest were favourable consisting mostly of dry, warm days and cool nights with little precipitation. Overall quality was good to excellent, but yields were very low. Wines should have the capacity to age for the medium to long term.