

June's Vineyard Riesling 2021

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% June's Vineyard
Varietal(s)	100% Riesling
Brix at Harvest	17.4°
Alcohol Content	11.1%
Residual Sugar	8.6 grams/Litre
Total Production	550 cases of 12
Other Notes	Vegan- Friendly



TASTING NOTES

Aromas of lime, spring rain, fresh lemon, minerality and flint. On the palate, flavours of yellow apple, key lime, and stony minerality, with a refreshing finish.

Enjoy with Thai green curry, Lake Ontario pickerel with lime beurre blanc or shaved fennel salad.

WINEMAKING NOTES

June's Vineyard is a unique site with significant quantities of decomposed yellow limestone amongst the clay loam soils giving the wines an extra dimension of stony minerality on top of the ripe fruit and flowery aromas. Named after one of the owners of the winery, this site which was planted in 1999, continues to deliver exceptional Riesling and Chardonnay making two of the most distinctive wines in our portfolio. Clone 49 Riesling is an old clone which was popular in Alsace, France for many years. Its trademarks are exceptional fruit and floral character. The grapes were harvested in late-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 April 2022.

VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10th (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.