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## NIAGARA RESERVE SERIES

# Riesling

VQA NIAGARA PENINSULA

2012

### HARVEST

The 2012 Harvest was spectacular. The hot, dry summer conditions delivered one of the best quality harvests for Ontario in years across all varieties. The summer conditions were reflected in what was our earliest start on record, with grapes being processed for the first time in August and in turn having all varieties in house before November. The ideal weather conditions delivered fully ripening fruit. The aromatic whites, Riesling and Pinot Grigio are more varietal specific while the fruit definition for Chardonnay and Pinot Noir are simply stunning. The depth of colour and intensity of flavor are strong on the late ripening Merlot, Cabernets and Shiraz, which flourished in the hot, dry conditions.

### WINEMAKING

Picked from select vineyards throughout the Niagara Peninsula, the grapes for this admired varietal were gently crushed and pressed upon arrival at the winery. The juice was allowed to cold settle overnight before racking the clean juice to a stainless steel tank. Inoculated and slowly fermented at an average temperature of 14 °C leaving a small amount of residual sweetness in the final wine.

### WINEMAKER'S NOTES

This wine displays citrus notes of lemon and lime along with floral notes on the nose. On the palate, green apple, ripe peach and a touch of residual sweetness balance the crisp lively acidity.

### FOOD PAIRINGS

Seared white fish with citrus parsley butter; spinach salad with aged cheddar and walnuts; whole roasted chicken with thyme & grilled lemon; heirloom tomatoes and feta salad with fresh herbs.

### PRODUCT INFORMATION

|              |                           |
|--------------|---------------------------|
| Size         | 750 mL                    |
| Product#     | 981233                    |
| Availability | The Niagara Estate Winery |

### TECHNICAL ANALYSIS

|                |          |
|----------------|----------|
| Alcohol/Vol    | 11%      |
| pH             | 3.16     |
| Residual Sugar | 15.6 g/l |
| Total Acidity  | 7.2 g/l  |

### RELEASE DATE

Jun 2013



Please enjoy responsibly.