



WINEMAKER'S SERIES – TWO VINEYARDS

Riesling

VQA NIAGARA PENINSULA

2011

HARVEST

The 2011 vintage had a cool, rainy start offering good soil moisture. Record July heat levels brought the growing season back on line. The challenges of a rainy harvest season were managed by strategic picking and vineyard management with Chardonnay and Pinot Noir. Riesling and Pinot Grigio (Gris) showed good aromatics. Mild dry temperatures and abundant sunshine in November allowed for the later ripening reds, Merlot and Cabernet Franc, to achieve their maximum potential.

WINEMAKING

The grapes for the 2011 Winemaker's Series Riesling were sourced from the Montague and Delaine Vineyards in the Four Mile Creek and The Niagara River sub appellations. Gently crushed and pressed the juice was allowed to cold settle for 24 hours before being racked and inoculated with a specific strain of yeast at an average temperature of 14°C.

WINEMAKER'S NOTES

Citrus and floral notes dominate the nose with hints of white peach. The palate has a balance of crisp acidity and a touch of sweetness. Flavours of lemon-lime, green apple and a hint of stone round out this complex wine.

FOOD PAIRINGS

Grilled peaches with basil and ma'scarpone; Poached halibut with parsnip puree; Fresh shucked oysters; Fresh tomato salad with fine herbs.



PRODUCT INFORMATION

Size	750 mL
Product#	981233
Availability	Select Wine Rack and LCBO locations and the Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	11.5%
Residual Sugar	5.74 g/l
Total Acidity	7.62 g/l

RELEASE DATE

2012