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NIAGARA DISCOVERY SERIES

Botrytis Affected Viognier

VQA NIAGARA PENINSULA

2013

HARVEST

The 2013 vintage reflects exceptional quality and complexity. A cool start in spring led to a warm summer with excellent ripening periods. September moving into mid October had abundant sunshine, minimal rain and warm daytime temperatures giving Pinot Noir its strength in varietal character and the early white varieties of Riesling, Pinot Grigio and Sauvignon Blanc ripe fruit and great aromatics. From mid October to mid November the harvest challenged us with cooler temperatures and frequent rains that slowed down maturity, putting strategic picking and vineyard management into play with Viognier, Chardonnay and the later ripening reds-Merlot, Shiraz, and the Cabernets with all able to reach their maximum potential. Some botrytis appeared in Viognier from the Brae Burn Vineyard.

WINEMAKING

The grapes for this very unique and rare wine were hand selected from our Brae Burn Vineyard in Niagara on the Lake. Botrytis is a "noble rot" that penetrates the grape skin and thus concentrates the juice for a higher natural sweetness. Gently crushed and pressed, the juice was allowed to cold settle for 48 hours before racking off to a stainless steel tank. Fermented cool at an average temperature of 14°C for 18 days, the wine was then chilled down to retain the balance of the natural sugars and acids.

WINEMAKER'S NOTES

This rich, concentrated wine displays flavours of orange, apricot and peach with the sweetness of honey and a touch of hazelnut.

FOOD PAIRINGS

Have as an aperitif or dessert wine! Excellent with a cheese course accompanied by pepper jelly, honey or ginger chutney; honeyed pears; buttermilk sabayon; Asian cuisine with moderate heat.



PRODUCT INFORMATION

Size	375 mL
Winemaker	Bruce Nicholson
Product#	80023856
Availability	Niagara Estate Winery Exclusive

TECHNICAL ANALYSIS

Alcohol/Vol	10%
pH	3.4
Residual Sugar	108 g/l
Total Acidity	6.86 g/l
Oak Aging	NO

Please enjoy responsibly.