



NIAGARA ESTATE SERIES

Late Autumn Riesling

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 were harvested from select vineyards throughout the Niagara Peninsula to produce this popular variety. Crushed and pressed immediately upon arrival at the winery the juice was allowed to cold settle over night before racking to a stainless steel tank. Fermented at a cool 15°C for 15 days the wine was allowed to retain some residual sweetness to balance the wines crisp natural acidity.

WINEMAKER'S NOTES

Aromatics of citrus and peach are abundant on the nose, while the palate displays citrus notes of lemon, lime and green apple. A touch of sweetness in this Riesling balances the lively acidity.

FOOD PAIRINGS

The touch of sweetness in this white wine adds good mouth feel and weight matching with foods with good texture or simply sipping. Butternut squash soup with Icewine bacon and a dollop of crème fraiche; Asian noodle salads or Pad Thai; three cheese Mac and cheese; lemon chicken with grilled Spring or root vegetables; desserts with slight sweetness like soufflés or fruit trifle or citrus based tart; goat cheese, triple crème brie with dried fruit and nuts.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	219543
Availability	Select LCBO and Wine Rack locations and the Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	12%
pH	2.98
Residual Sugar	23.66 g/l
Total Acidity	6.64 g/l