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NIAGARA ESTATE SERIES

Riesling-Pinot Grigio

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

Grapes were harvested throughout the Niagara Peninsula for this dual variety wine. Crushed and pressed separately both juices were cold settled overnight before racking and individually fermenting at a cool 15°C in stainless steel tanks for 12 days. Both wines were then blended together to integrate their individual unique components before bottling.

WINEMAKER'S NOTES

Citrus aromatics of lemon and lime along with green apple are evident on the nose. The aromas replay in the flavous along with hints of peach that balance a crisp clean finish.

FOOD PAIRINGS

This is a very versatile white blend, great with freshly shucked oysters; traditional Caesar salad; shrimp risotto; roasted rosemary chicken; honey glazed ham with diced pineapple; tropical style smoked pizza with cheese, pineapple and fresh herbs; classic cheese fondue.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	988102
Availability	Select Winerack and LCBO Locations and the Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	11.5%
pH	2.99
Residual Sugar	4.56 g/l
Total Acidity	6.86 g/l
Oak Aging	No

Please enjoy responsibly.