



inniskillin.com

NIAGARA ESTATE SERIES

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 for this popular varietal were harvested from select vineyards throughout the Niagara Peninsula. Gently crushed, the must was pressed and the juice was allowed to cold settle before racking. Fermented cool in stainless steel for 15 days at an average temperature of 14°C until only a touch of residual sugar remained to help balance the crisp acidity.

WINEMAKER'S NOTES

The Inniskillin 2013 Pinot Grigio has citrus aromatics of lemon, lime and green apple, on the palate peach and a touch spice complement the crisp refreshing acidity.

FOOD PAIRINGS

Easy drinking white wine-great for sipping and receptions; cucumber soup with fresh chives; summer salads like watermelon & feta, baby spinach & strawberry or traditional Greek salad; shrimp cabbage salad, white bean humus with multi grain crackers; fresh vegetables with creamy dill or lemon based dips; freshly blended vegetables and herbs for soups and purees; grilled light white fish with lemon butter sauce; grilled corn (especially peaches & cream); lemon-lime chicken or veal.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	348979
Availability	Select LCBO and Wine Rack locations and the Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	12.5%
pH	3.28
Residual Sugar	9 g/l
Total Acidity	5.93 g/l
Oak Aging	NO

Please enjoy responsibly.