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SINGLE VINEYARD SERIES – KLOSE VINEYARD

Riesling

VQA NIAGARA RIVER

2014

HARVEST

The 2014 vintage reflects ideal ripening conditions which led to exceptional quality and flavours. The cool spring led into sunny and warm days; cool, clear nights; minimal precipitation and no humidity. Harvest began in mid-September and finished in the first week of November, allowing for strong varietal characteristics with Pinot Noir and the early white varieties of Pinot Grigio, Riesling and Sauvignon Blanc showing great aromatics with the ripe fruit. The late ripening reds of Merlot, Shiraz, Cabernet Franc and Cabernet Sauvignon benefitted from longer hang time where they were able to reach their maximum potential.

WINEMAKING

The Klose Vineyard Riesling grapes come from the sub appellation of Niagara River. Harvested in mid-October and immediately transferred to the winery where the grapes were gently destemmed and crushed. The free run juice was allowed to cold settle for 48 hours after crushing. The clean juice was then racked into a small stainless steel tank where it was inoculated and fermented at a cool 14°C for 16 days. The wine was then filtered and ready for bottling.

WINEMAKER'S NOTES

This single vineyard Riesling boasts exotic flavours of citrus and white peach all balanced by a crisp lively acidity.

FOOD PAIRINGS

Pear and arugula salad; Goat cheese and herbed crostini; Perogies with cheese and herb filling.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	80026430

TECHNICAL ANALYSIS

Alcohol/Vol	12%
pH	3.2
Residual Sugar	15.41 g/l
Total Acidity	6.94 g/l

Please enjoy responsibly.