

2013 RESERVE RIESLING ICEWINE



Terroir

The 2013 vintage was of historical proportions. An early spring had buds bursting about 4 weeks earlier than normal, and a steady warm summer period with moderate rain allowed for plenty of time to ripen grapes. Relatively dry conditions continued through the fall keeping the vineyards clean and our grapes for Icewine healthy. Our meticulous selection criteria begins in the vineyard and concludes in the cellar where we examine the final wine's sugar, acidity, pH and alcohol balance to determine if it is worthy of our Reserve Icewine level.

Soil	Predominantly clay loam with glacial sediments over Queenston bedrock
Climate	Full, intense sun exposure during the day combined with cool air coming off Lake Ontario at night resulted in high differential between day and night temperatures
Topography	Relatively flat topography rising 95m (312 ft) above sea level

Viticulture

Yield (litres)	500L/acre (1236/ha)
Trellising	Pendelbogen
Age of Vines	15+ years
Vine Density	1210/acre (3000/ha)

Winemaking

Harvest Date	21 January 2014
Harvest Temp.	-9°C
Brix at Harvest	38.4° Brix
Fermentation	Stainless steel at 15°C (59°F) for approximately 10 weeks
Oak Treatment	N/A

Technical Information

Appellation	VQA Niagara-on-the-Lake
Blend	100% Riesling
Production	10000 cases
Alcohol	10.5%
Residual Sugar	223 g/L
Total Acidity	9.3 g/L
pH	3.53

Tasting Note

Rich with lemon rind, melon, walnut with a splash of honey, this lavish Icewine is as complex as it is pleasurable. The finish follows with a smooth velvety mouthfeel and notes of pineapple, apple and honey.

Drinkability	Now to 2028+
Service	10-12°C (50-54°F)
Food Pairing	Riesling Icewine is best paired with desserts that are rich in flavour but not too sweet. Try with dark chocolate or rich bold flavoured cheeses.