

# 2017 GEWURZTRAMINER RIESLING FUSION



## Tasting Notes

A classic cool-climate wine, and one of the mainstays in our lineup, known for a consistent taste profile from vintage to vintage. This vintage is no different with aromatics of green apple, lychee, pink grapefruit and rose petal. The palate follows the nose, with the addition of honey, ripe peach, tangerine and subtle undertones of honeydew melon. Off-dry with some residual sugar lend suitability to a variety of food pairings but a solid acid backbone gives this wine good balance and structure.

## Vintage and Terroir

The 2017 vintage showcased a summer that had both highs and lows-to start, a healthy mix of rain and sun, followed by an extended heat wave as summer turned to fall, allowed time to fully ripen all aromatic varieties. Harvest dates followed a predictable timeline and the cooler nights of the summer helped enhance the aromatic quality of white varieties.

Soil: Queenston red shale, with high deposits of clay, sand and silt  
Climate: Lake effect macroclimate allows for greater differences between daytime and night time temperatures  
Topography: Gentle slope towards Lake Ontario allows for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment.

## Viticulture

Yield (tonnes): 4 tonnes/ acre (10 tonnes/ha)  
Yield (litres): 3000 L/acre (7400 L/ ha)  
Trellising: Pendelbogen  
Age of Vines: 5-20 years  
Vine Density: 1210/acre (3000/ha)

## Winemaking

Harvest Date: October 12, 2017  
Brix at Harvest: 21.2° Brix  
Fermentation: Stainless steel at 15°C for 3 weeks (including skin maceration)  
Oak Treatment: N/A

## Technical information

Appellation: VQA Niagara-on-the-Lake  
Blend: 60% Gewurztraminer, 40% Riesling  
Production: 3600 cases  
Alcohol: 12% ABV  
Residual Sugar: 21.3g/L  
Total Acidity: 5.3 g/L  
pH: 3.4

**Food Pairing:** This wine works well on its own, but consider foods higher in chili-driven spice, like Pad Thai and Indian Madras curry and lean, flaky fish like pan seared wild striped bass. This wine also pairs well with comfort foods like chicken wings, pot pie and BLT sandwiches.

Cellar capacity: Now till 2020  
Service: 10-13° C  
Availability: Winery/ Online ([www.pillitteri.com](http://www.pillitteri.com)) / LCBO