

2016 GEWURTZTRAMINER- RIESLING FUSION

Vintage and Terroir

The 2016 vintage was extremely hot with little rainfall and lots of sunshine, and to protect the grapes, extra foliage was left on the canopy. The soil retained moisture throughout the season, and ensured the vines remained healthy through extreme heat, producing crop balanced in sugars, water, and acidity – a known Niagara trait.

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

Winemaking

Harvest Date:	October 1, 2016
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:	55% Gewürztraminer, 45% Riesling
Production:	3600 cases
Alcohol:	12%
Residual Sugar:	19.6 g/L (2)
Total Acidity:	5.3 g/L
pH:	3.4

Tasting Notes

A classic cool-climate wine, this vintage of Gewürztraminer-Riesling showcases aromatics rooted in green apple, lychee, pink grapefruit and rose petal. The palate mirrors aromatics, with the addition of honey, ripe peach, tangerine and subtle undertones of honeydew melon. Acid integration, alongside residual sugar creates a balanced off-dry palate, suitable to a wide array of food pairings. These wines works well on its own, but consider foods higher in chili-driven spice, and lean, flaky fish such as spicy Pad Thai, Indian Madras curry, or pan-seared Wild-Striped bass. This wine also pairs well comfort foods such as chicken wings, Cool-Ranch Doritos and BLT sandwiches.

Cellaring Capacity:	Now till 2020
Service:	10-13C
Availability:	LCBO / Winery / Online
Price:	\$13.95