



## **Bianco 2008**

### **VQA Niagara River Sub-Appellation**

\$15.95 / 750mL

### ***Vineyard***

Area Planted: Six separate blocks totalling 5.2 acres / 2.11 hectares

Soil: Fine sandy loam, Silty loam, Clay loam, Sandy loam

Harvest Date: Oct 3<sup>rd</sup>, Oct 11<sup>th</sup> and October 17<sup>th</sup> 2008

Brix: 19.9° (averaged)

Titrateable Acidity: 7.21 g/L (averaged)

pH: 3.18 (averaged)

Tonnes/acre: 2.58 (averaged)

### ***Winery***

Grapes taken from old Gewurztraminer vines in 1992, and a mix of Riesling blocks dating back to 1999. Grapes handled and vinified separately. Maceration for 48 hours prior to destemming and gentle pressing. Cool fermented in stainless steel at about 15-17°C to preserve intense aromatics. Blended post-fermentation.

### ***Bottle Statistics***

Varietal Content: 60% Riesling, 40% Gewürztraminer

Alcohol: 12.5% alc./vol.

Residual Sugar: 20.9 g/L

Bottled On: June 22<sup>nd</sup>, 2009

Cases Produced: 270



### ***Tasting Notes*** (1/14/2010)

Gewurztraminer and Riesling join like two star-cross'd lovers in our lively white. Voluptuous floral notes dance with flares of citrus tang that will rouse the romance within you. Love's labour waits to be found here, pure, patient, unspoilt... and hopefully unspilt.