



## **Riesling 2008**

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

\$16.95 / 750mL

### ***Vineyard***

Area Planted: Four blocks totalling 2.93 acres / 1.19 hectares

Soil: Silty loam, Clay loam, sandy loam

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

Brix: 18.9°

Titrateable Acidity: 8.55 g/L

pH: 2.9

Tonnes/acre: 3.41

### ***Winery***

Grapes hand-harvested from Clone 21B vines planted in 1999 and 2006. Cold maceration for 48 hours prior to crush. Destemmed and gently pressed. Cool fermented in stainless steel at about 15-17°C to preserve intense aromatics.

### ***Bottle Statistics***

Varietal Content: 100% Riesling

Alcohol: 12.6% alc./vol.

Residual Sugar: 9.7 g/L

Bottled On: May 27<sup>th</sup>, 2009

Cases Produced: 278



### ***Tasting Notes*** (9/1/2009)

Riesling's triumphs in Niagara continue with this bottle. Hailing from the cool, wet 2008, we're treated to a wonderfully expressive nose showcasing ripe peach and citrus. A rich, expansive core of lime zest, mineral, and honeydew melon should find success with a range of pan-seared fish or smoked chicken with bok choy.