

Lakeview Cellars wines are sourced from our best vineyards in the Niagara Region, kissed by Lake Ontario's offshore breeze. Our reputation is based on our commitment to producing premium VQA wines at affordable prices.





This wine displays notes of lively citrus on the nose with a hint of honeysuckle. The palate is lavish with notes of intense apple, baked apricot, and candied orchard fruit balanced with an enchanting balanced acidity.

Food Pairing:

soft cheeses such as camembert, brie, and chevre. As well as fresh fruit, and sometimes cooked fruit which provides an interesting balance and interaction of sweet, tart, and juicy.

Winemaking Techniques:

The frozen Riesling grapes were harvested in late December when temperatures fell between -10 and - 13. After setting the juice in stainless steel tanks, cool fermentation was completed. The wine was then placed outside to complete a natural cold stabilization.

Alcohol:

11.0%

Residual Sugar:

188 g/L

TA:

9 g/L

Bronze Medal – ACWC 2020



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