



## 2014 Riesling

VQA Ontario

### WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Ontario vineyards
- ❖ Riesling harvest: late September through mid October
- ❖ Fermented in stainless steel for 12 days
- ❖ Aged in stainless steel tanks for 12 months
- ❖ Cold stabilized and bottled to preserve fruit characters

### WINEMAKER'S TASTING NOTES

This classic Riesling displays notes of flint, mineral, apple and lemon zest on the nose. The palate is crisp and refreshing with tart green apple and citrus characteristics followed by a smooth finish with balanced acidity.

### FOOD PAIRINGS

Pair this food friendly wine with a variety of dishes – roasted pork tenderloin, or sautéed scallops or enjoy with a fresh citrus salad. Or enjoy on it's own on the patio or deck!

### TECHNICAL DATA

Alcohol: 12%

SUGAR	SIZE	LCBO
(1)	750mL	36434



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