

# EASTDELL

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## ESTATES

### 2013 Black Label Riesling

*VQA Niagara Peninsula*

#### GROWING SEASON & HARVEST

- ❖ Weather conditions were quite variable but on average, temperatures were close to normal and precipitation ranged from normal to a bit wet.
- ❖ Spring was cool and wet ending with some isolated late frosts and then moving quickly into hot weather.
- ❖ June and July were both warm, with humid periods. August brought more stable weather, warm to normal temperatures and less rain and the grapes ripened more or less on schedule.
- ❖ September started with some spotty hail causing some minor damage to grapes but progressed into a pleasant, dry month which set the stage for harvest.
- ❖ Temperatures through September and October were slightly higher than normal. It was a relatively large crop and the harvest window for all regions stretched well into November for many growers and wineries.
- ❖ 2013 was an interesting year with some significant weather variations through the growing season. The variability of weather may well highlight the unique character of individual appellations, and will certainly differentiate wines from specific vineyards.

#### WINEMAKER'S TASTING NOTES

This is a crisp Riesling with a nose of citrus, apples & mineral characteristics followed by a medium palate with notes of green apples, lemon, lime zest & light floral tones.

#### TECHNICAL DATA

Alcohol by Volume: 12 %

#### FOOD PAIRINGS

Match up with white or smoked fish dishes, sushi, Hawaiian pizza, vegetarian pastas, grilled sweet pepper quiche, fresh fruit salad, soft cheeses and more! Or just sip on its own, chilled to 8-10°C in a tulip shaped glass (a glass with a slightly flared lip).

#### SIZE

750 mL

#### SUGAR

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