



## 2014 Riesling

VQA Ontario

### GROWING SEASON AND HARVEST

- ❖ Weather conditions were unusually cold and snowy during the first few months of 2014. May brought a return to more average temperatures, June and July remained cooler which allowed for slow, steady maturation of the vines and grapes.
- ❖ August was relatively average in temperature and September finally brought enough sun and warm temperatures to push the grapes to maturity.
- ❖ Harvest began about 10 days later than normal but was helped along by a good long stretch of dry, sunny weather. This carried in to October allowing all grapes to ripen and come in before the rather quick onset of colder fall temperatures.
- ❖ 2014 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

### WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Niagara vineyards
- ❖ Harvest: September 2014
- ❖ Cool fermented in stainless steel for 12 days
- ❖ Aged in stainless steel tanks for 6 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

Serve with grilled shrimp, marinated in fresh herbs and spices and served with freshly squeezed lemon. The crisp acidity of this wine will balance with richer foods as well, like crab cakes served with lemon aioli.

### TECHNICAL DATA

Blend Ratio:	100% Riesling	Brix at harvest:	20.9°
Alcohol:	12.5%	Acidity at bottling:	7.5 g/l
Residual Sugar:	9.0 g/l	pH at harvest:	3.32

### AVAILABILITY

Winery Boutique

### PRICE

\$13.95

### SUGAR

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