



2017 Riesling

VQA Niagara Peninsula

WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Niagara vineyards
- ❖ Gently pressed in pneumatic bladder style presses
- ❖ Cool fermented in stainless steel for 14 days at 16°C
- ❖ Aged in stainless steel tanks
- ❖ Cold stabilized and bottled to preserve fruit characters

WINEMAKER'S TASTING NOTES

This Riesling is fruity and crisp with notes of fresh citrus, peach and orange blossom on the nose. The palate echoes the nose with notes of honey, green apple and tropical fruit.

FOOD SUGGESTIONS

Pair this wine with Hawaiian pizza, sushi or on its own, well chilled.

TECHNICAL DATA

Alcohol by Volume: 12.0%

SIZE	SUGAR	LCBO #
750 mL	(1)	481556

