

## 2007 DRY RIESLING VQA NIAGARA ON THE LAKE

### The Vineyard

On Cattail Creek Vineyard, the Dyck Family has many different blocks of Riesling. The Dry Riesling is a blend of 10% from our block of Riesling Clone 21 which were harvested on October 8, 2007. At seven years of age, these are the youngest Riesling vines on our vineyard. The youthfulness of these vines adds wonderful, intense flavours of lemonade and grapefruit while contributing a refreshing core of acidity. Fourteen percent was sourced from our block of Old Vines Riesling (Clone 21) planted in 1976. These Riesling vines produce wines with good body and a mineral characteristic. The remaining 76% were sourced from our Riesling Clone 49, also known as the Alsatian, and the only clone of Riesling permitted to be grown in France. This plot of Riesling contributes a wonderful body to the wine along with a spicy characteristic.

### The Winery

The Riesling grapes underwent a gentle pressing after which the juice, or must, was cold settled. Each plot was then divided into smaller lots with each lot undergoing a long, cool fermentation in stainless steel tanks using different strains of yeast in order to capture many of the delicate aromas which are characteristic of Riesling wines. Once fermentation was completed each batch was specially selected for complexity and depth of flavour before blending.

### The Wine

Smelling this wine is reminiscent of eating white-fleshed peaches, crisp lemons and soft pears with a floral aroma intermingled with the upfront fruit. With age, this wine is developing the mineral characteristics you would expect from a Riesling of this style. There is an amazing mouth on this wine with a surprising spiciness balanced by refreshing acidity and a beautiful, lengthy finish. Imagine drinking this wine with a wonderful plate of freshly shucked oysters, crisp summer salads, baked ham, cream sauces over pasta or chicken and soft cheeses such as brie or camembert. Serve chilled. Sugar Code (1)

### The Accolades

Bronze – Canadian Wine Awards, Wine Access Magazine, 2008



Alcohol/Volume: 11.5%  
Residual Sugar: 9.0 g/L  
Sugar Code: 1

Total Acidity: 8.0 g/L  
Cases Produced: 173 cases  
Availability: Winery Only

