

## 2007 SELECT LATE HARVEST RIESLING VQA NIAGARA ON THE LAKE

### The Vineyard

After the phenomenal vintage of 2007, the winter proved to maintain the expectations of a great winemaking year. The cold weather came a little earlier than expected and Cattail Creek Estate Winery set out to harvest the winter grapes on January 3<sup>rd</sup> at temperatures of -11.7°C (10.9°F). These cold temperatures ensured the grapes were fully frozen on the vines and therefore, would only yield the richest juice.

### The Winery

Once the temperature had increased slightly, the Riesling grapes for the Select Late Harvest were pressed. With the slightly warmer temperatures of the grapes, the juice released was just slightly less concentrated however, incredibly complex resulting from the natural freezing and thawing process undergone by the grapes on the vines throughout the fall and early winter. After a very long, slow pressing, the juice underwent cold settling and fermentation was carried out in stainless steel tanks to create a wine with wonderfully fresh fruit flavours.

### The Wine

This elegant wine is filled with absolutely stunning aromas of pears, baked apples, honey, spice and melons. Surprisingly light on the palate with a wonderful acidity that creates a dry, lingering finish. Magnificent on its own, it would also pair very nicely with apple crisp, baked pears, caramel covered apples, tarte tatin or a plate of cheeses. Drink now or age up to 8 years. Serve chilled.

### The Accolades

Gold Medal Winner – InterVin International Wine Awards 2009

Bronze Medal Winner – Canadian Wine Awards 2008

Scored 89 on [www.wineaccess.ca](http://www.wineaccess.ca), website of Wine Access magazine by John Szabo (September 2008)



Alcohol/Volume: 11.0%  
Residual Sugar: 144.7 g/L  
Sugar Code: 14

Total Acidity: 7.5 g/L  
Cases Produced: 140 cases  
Availability: Winery Only