

CATTAIL CREEK

FAMILY ESTATE WINERY

Simply making great wine...

SMALL LOT SERIES OLD VINES RIESLING 2014

VQA NIAGARA ON THE LAKE

THE VINEYARD

Weather conditions in Niagara on the Lake were unusually cold and snowy in the first few months of 2014 and the cool weather prevailed well into spring. January through April brought lower than average temperatures and finally, May saw a return to normal temperatures. Slightly wetter and cooler weather prevailed for June and July, making for a dreary summer but allowing for a slow, steady maturation of the vines and grapes. August was relatively normal, and September finally brought enough sun and warm temperatures to push the grapes to maturity. Harvest began a bit late, but was helped along by a good long stretch of dry and sunny September weather. The favourable weather continued into October.

This wine was made from 100% Riesling grapes sourced from our Cattail Creek Vineyard. These

grapes were planted in 1976, making them one of the oldest blocks of Riesling in Ontario. The vines are Clone 21 (also known as the Weis clone) originating from the Mosel Region of Germany. The vines were harvested on October 9th, 2015.

THE WINERY

After harvesting, the Riesling grapes were destemmed, crushed and gently pressed with the juice transferred into a stainless steel tank for cold settling for 5 days. Once settling was completed, the juice was inoculated with a German strain of yeast specially created to accentuate the delicate characteristics of the Riesling grapes. The long, cold fermentation lasted 28 days. Upon completion, the wine was racked off of the lees and transferred into a clean stainless steel tank for 5 months of ageing. Once ready, the wine was prepared for bottling and bottled on June 22, 2015.

THE WINE

This delicate, white wine exhibits beautiful aromas of lime, yellow apples and Meyers lemon with the minerality one would expect on Riesling made from 38 year old vines. The elegant palate leads to a refreshing acidity finely balanced leading to an evolving finish, showing signs of its amazing ageing potential. Pair this wine with scallops, delicate white fish, roasted chicken or turkey or grilled shrimp. It is also wonderful as an aperitif. Serve chilled.

Alcohol: 12.0%

Residual Sugar: 8.4 g/L

Case Production: 160 cases

Brix: 18.1°

Retail Price: \$21.95

Licensee Price: \$18.36

Availability: Winery Only