

# CATTAIL CREEK

## FAMILY ESTATE WINERY

*Simply making great wine...*

### WHITE 2013

#### VQA NIAGARA PENINSULA

##### THE VINEYARD

Weather conditions during the 2013 season were quite variable, but on average, the temperatures were close to normal and precipitation ranged from normal to a bit wetter than normal.

Spring was cool and wet ending with some isolated late frosts before moving quickly into hot weather. June and July were both warm, with humid periods and stormy conditions appearing often. After a wet mid-summer, August brought more stable weather, warm to normal temperatures and less rain. The grapes ripened more or less on schedule.

September was a pleasant, dry month which set the stage for harvest. Temperatures through September and October were slightly higher than normal but October was wet with higher than normal daytime temperatures and a higher than usual diurnal shift between daily highs and night time lows.

This wine is a blend of 88% Chardonnay Musqué from Opa's Vineyard, 9% Gewurztraminer from our

Rickety Bridge Vineyard, 2% Riesling from our Cattail Creek Vineyard and 1% Gamay Noir from our Cattail Creek Vineyard.

##### THE WINERY

Throughout the winemaking process, each varietal of wine was vinified separately. Because Cat Series White is an aromatic and fresh blend of wine, each variety underwent an incredibly gentle pressing and the juice was allowed to cold settle overnight. The Gewurztraminer had a few hours of skin contact to maximize extraction of flavours from the skins prior to pressing. Each juice was then inoculated with a particular type of yeast chosen specifically to accentuate the individual aromatic characteristics of each of the grape varieties in the blend. After a long, cool fermentation in stainless steel tanks the wine underwent a short period of tank ageing prior to blending and finally bottling on September 9th and 10th, 2014.

##### THE WINE

A fresh, fruity and luscious wine with beautiful flavours of ripe peaches, apples and pineapple with a refreshing citrus note on the finish. It is a perfect pairing with just about anything...serve it on its own as an aperitif, pair it with chicken or seafood fresh off the barbecue or a baked brie. Serve chilled.

Alcohol: 12.5%

Residual Sugar: 10.2 g/L

Case Production: 488 cases

Brix: 20.9° (Chardonnay), 20.3° (Gewurztraminer),

18.1° (Riesling) and 21.4° (Gamay Noir)

Retail Price: \$13.95

Licensee Price: \$12.45

Availability: Winery and LCBO

LCBO No.: 260349