



## 2013 Seasons Summer

VQA Ontario

### GROWING SEASON AND HARVEST

- ❖ Weather conditions were quite variable but on average, temperatures were close to normal and precipitation ranged from normal to a bit wet.
- ❖ Spring was cool and wet ending with some isolated late frosts and then moving quickly into hot weather.
- ❖ June and July were both warm, with humid periods. August brought more stable weather, warm to normal temperatures and less rain and the grapes ripened more or less on schedule.
- ❖ September started with some spotty hail causing some minor damage to grapes but progressed into a pleasant, dry month which set the stage for harvest.
- ❖ Temperatures through September and October were slightly higher than normal. It was a relatively large crop and the harvest window for all regions stretched well into November for many growers and wineries.
- ❖ 2013 was an interesting year with some significant weather variations through the growing season. The variability of weather may well highlight the unique character of individual appellations, and will certainly differentiate wines from specific vineyards.

### WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Niagara vineyards
- ❖ Harvest: late September
- ❖ Fermented in stainless steel for 12 days
- ❖ Aged in stainless steel
- ❖ Cold stabilized and bottled to preserve fruit characters

### WINEMAKER'S TASTING NOTES

This refreshing white is an aromatic blend of Riesling and Moscato with a touch of Gewurztraminer. This fantastic summer sipper has a nose of apples, citrus and floral tones followed by a lively palate of grapefruit, mineral & honey notes.

### FOOD PAIRINGS

Excellent on its own this wine delivers a refreshing and crisp palate that is perfect for summer sipping on the deck. Enjoy with grilled white fish topped with a mango & avocado salad or pair with a crisp citrus salad.

### TECHNICAL DATA

Brix at harvest: 18.8°      Alcohol: 12%  
Residual sugar: 22.0g/L

### AVAILABILITY

### SUGAR

### PRICE

Winery Boutique & LCBO # 377531

(0)

\$13.95

