



## 2013 Soaring White

VQA Ontario

### GROWING SEASON AND HARVEST

- ❖ 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 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 Ontario vineyards
- ❖ Gently pressed in pneumatic bladder style presses
- ❖ Cool fermented in stainless steel for 14 days at 16°C
- ❖ Aged in stainless steel tanks
- ❖ Cold stabilized and bottled to preserve fruit characters

### WINEMAKER'S TASTING NOTES

A unique and aromatic blend of Riesling (70%) and Moscato (30%) – Soaring White has notes of pink grapefruit, peaches and tangerines on the nose. The palate has a crisp acidity with lemon, lime & floral characteristics providing a lingering finish.

Soaring White was crafted to be the sister wine to our #1 selling Black Cab, focusing on unique varietal blends.

### FOOD SUGGESTIONS

Pair this wine with fish tacos, mild cheeses or a simple chicken salad sandwich.

### AWARDS / REVIEWS

**Silver Medal Winner**, 2014 Wine Align National Wine Awards of Canada

"A delicately aromatic blend of Riesling & Moscato. Clean, focused and featuring terrific purity of fruit along with a lovely finish of blueberry, elderflower and pear. Impressive complexity for the price with immense appeal". Tasted June 2014, Sara d'Amato, Judge - Wine Align National Wine Awards of Canada. 89 points.



**PRICE**  
\$13.95

**SIZE**  
750mL

**SUGAR CODE**  
(1) 15g/L

**LCBO#**  
387431

**ALCOHOL**  
12.0%

Crafted at Diamond Estates – The Winery  
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