



Harvest Specifications

Grape variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Riesling	Oct 3	18.6°	9.5	3.16	97.8%
Gewurztraminer	Oct 12	22.9°	6.8	3,35	2.2%

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
11.2%	9.1	3.14	6.1 g/L	216 cases

The marvelous 2020 growing season and harvest was nearly perfect in all vine-related respects in Niagara. Wines that practically made themselves with perfect balance and proportions.

Although blending and creation of happy symbiotic wines from several varieties is a clear desire for us, it is also often that we want the singular attributes of a wine like this to shine alone. Of course, Riesling is a signature varietal for Niagara. It performs very well in the vineyard and creates amazing wines in the glass. There are variations among Riesling plantings and the connection between wine characteristic and vineyard site is not the result of a frivolous imagination, terroir is a clear contributor to wine qualities. And Riesling presents that case so well! But in addition to terroir factors, there are others and the clone of Riesling that we have planted (planted in 1998) is the Weiss 21B clone. A more mineral and citrus wine is often the result with this clone. In this case we find lemon, grapefruit and a smoky flintiness shot through the pure fruit. One of the visions that we have, being very familiar with and remembering the *drier Rieslings of the 1990's era Niagara Riesling wines is a more mineral-driven and even a bit of lemon oil and biscuit from more extended yeast-lees contact.

Winemaking with Riesling is so simple! ... Lightly pressed grapes yield clear juice that is fermented cool at about 17 – 18 deg C then halted at a desired sweetness (only 6.1 g/L) with chilling to stabilize and hold the wine from further fermentation, then held on lees until just before filtration and bottling.

Niagara Rieslings are superb cellar candidates. Despite the fact that they present with delicacy, they hold on to vibrancy and verve for many years – and reward the aging by not simply staying youthful, but adding further notes of fruit, spice and especially a richer texture.

The addition of 2.2% Gewurztraminer was a very slight tweak to lift the mouthfeel.

*Dry ... Is always a relative term with wine to some degree but a fully fermented wine is usually measured at somewhere less than 3 g/L. When Riesling is presented at that level of dryness it is often perceived as being jarringly dry and tart. So, it is common and very accepted to leave some of the natural grape sugars as unfermented, thus giving the wine a balance for the higher acidity. It is my opinion (Ron Giesbrecht) that the pendulum has generally swung too far to the side of sweetness in many of Niagara's Rieslings. It was not always so. As stated above, Niagara Rieslings in the 1990s' were often finished with less than 10 g/L of sugar. The reaction to these wines was often unfavourable... because especially in the wine's youth, or from young vines, or when vines are over-cropped and the grapes lack the proper 'stuffing' to create balanced dry wines – In those cases it did take some added sweetness to create a more pleasant wine.

In the final analysis – the choice and preference are yours but when you tuck into a beautiful thyme roasted chicken – try a Riesling with 20 g/L (plus-plus sometimes) of residual sugar as well as trying ours with substantially less sweetness. ... Eh? ... Eh?