



2021 La Gatta White Blend

VQA Ontario
\$17.15 / 750 mL
Vineyard

The grapes for this wine came 100% from the estate vineyard. The 2021 season was unique in every way. Timely rains in the spring continued into the summer followed by breaks of intense heat. The rain continued regularly in through to harvest. Yields were high across the board while flavours remained ripe albeit lower in Brix. An interesting yet challenging year giving light and thirst-quenching wines with ripe flavours and moderate acidity

Vinification & Élevage

2021 La Gatta is a blend of 63% Vidal, 25% Riesling and 12% Gewurztraminer. All grapes were processed individually, gently crushed, destemmed and pressed immediately after they were harvested. The juice was cold settled for 2 days before being racked into stainless steel for fermentation. Fermentation took place under moderate temperatures (20C) using selected yeast for a duration of 15 days until all of the natural grape sugars were consumed, leaving the wine bone dry. The wine aged for an additional 2 months in its primary fermentation vessel, followed by racking into stainless steel for an additional 12 months of aging on fine lees. La Gatta was blended two months prior to its bottling date and lightly sweetened before being filtered and bottled.

Bottle Statistics

Varietal Content: 63% Vidal, 25% Riesling and
12% Gewurztraminer

Harvest Date: Sept. 28 – Oct.14, 2021

Avg. Brix: 20.0

pH: 3.25

TA: 7.0 g/L

Alcohol: 11% alc./vol.

Cases Produced: 430 cases

Bottled on: March 14, 2023

Residual Sugar: Dry (10g/L)

Tasting Notes
