

LIGHTHALL

vineyards

2022 Riesling

Price: \$27.55 retail / \$21.94 licensee

Vintage: 2022

Grape Variety: Riesling

Appellation: VQA Prince Edward County VQA

Harvest Dates: October 5th

ABV: 10.0%

pH: 3.08

R/S: 18.2 g/L

Cellaring Recommendation: 2023 - 2028



Vinification:

Hand harvested from our vineyards in South Bay, this Riesling was pressed whole cluster. Juice was clarified, fermented with commercial yeasts, cold-stabilized, and filtered using a 0.2 micron cross-flow system. No malolactic fermentation occurred in this wine. Some residual sugar was left to balance out natural acidity and boost fruit aromas.

Romance & Tasting Notes:

One of our most aromatic wines, this off-dry Riesling is bursting with kiwi, starfruit, nectarine, and a lovely bouquet of white flowers. The classic Jolly-Rancher and crisp green apple punch follows through on the palate with vivacious acidity. Pairs excellently with spicy south-Asian cuisine, curries, and tacos.

Suggested Food Pairings:

With the little touch of residual sugar in the wine, it makes a great match for foods with a bit of heat. Spicy curries, Guaitiao (Thai noodle soup), Shrimp with noodles, or Chicken Masala with mango chutney for example. Leaner white fish like bass, pickerel, red snapper served with a fresh salad of greens with citrus segments makes a great summertime match. Creamy fresh cheeses like Brie, Camembert, or Crottin all are great, while classic Germanic foods like weisswurst, pretzels, and spaetzle also work well.