



2021

Fancy Farm Girl Frivolous White

VQA Niagara Peninsula



Harvest Date

Oct 20, 2021

Blend

100% Riesling

Alcohol

11.0 %

Residual Sugar

23.2 g/L

Titratable Acidity

8.3 g/L

pH

3.02

Cases Produced

700 cases

Vinification: 100% Estate Grown grapes, pressed into stainless steel tanks where carefully selected yeast started the slow and cool fermentation process to ensure the floral and stone fruit notes were not lost. Filtered, stabilized and sweetened before bottling to nicely balance out the natural acidity of the wine.

Tasting notes:

Delightful floral notes on the nose are complimented by suggestions of peach and apricot (both fruit and blossom). The wine is well-balanced on the palate, with delicious, rich apple tart notes, and a bright citrus finish.

Serving suggestions: A spectacular sipper, this wine is fabulous on its own but will pair beautifully with curries, seafood and fish dishes, grilled chicken or pork, picnic fare (fried chicken, anyone?) or spicy dips and spreads.

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