

DOB BIN

2019 DRY RIESLING

Name of Wine:

Dobbin

Vintage:

2019

Varietal(s):

Riesling 100% - 2 sites

Description of Vintage:

relatively long but cool
with regular rainfall

Sub-appellation:

Twenty Mile Bench

Appellation:

Niagara Peninsula

Province:

Ontario

Country:

Canada

Soils:

glacial deposits

Soil Structure:

Calcitic, deep clay, till

Soil Origin:

Lake Iroquois Bench

Topography:

north facing slopes

Elevation Above Sea Level:

100 m

Climate:

continental; Lake Ontario
moderation "Bench" effect

Rainfall (avg. annual):

554 mm

GGD (average):

1523

Latitude:

N43

Frost Free Period (avg.):

216 days

Type of Viticulture:

organic; conventional

Compost:

cow; green manure

Style of Training:

VSP

Date of Pruning:

March/April

Shoot Thinning:

16 buds/vine

Harvesting Method:

hand picked

Harvest Date(s):

Oct. 15, Nov. 8, Nov. 11, Nov. 17

Grape Selection:

in field; manual sorting tables

Grape Handling:

gentle; gravity; no augers

Type of Press:

low pressure pneumatic

Alcoholic Fermentation:

wild, in stainless steel barrels

Malolactic Fermentation:

wild, partial

Yeast:

native

Aging:

50 L to 300 L SS barrel on lees

Type of Aging:

18 mo on lees

Clarification:

bentonite

Type of Oak:

NA

Closure:

Diam 10

Analysis at Bottling:

pH 3.5

TA 7.0 g/L

Alc. 12.5%

RS 8.7 g/L



Production:

2244 bottles at 750 ml

168 bottles at 1500 ml

Aging Potential:

10+ years
