

2022 Riesling

VQA Niagara Peninsula

Tasting Notes

This Riesling has expressive aromatics of fresh squeezed lime, pink grapefruit, peach and apricot jam. The ripe fruit notes follow through to the palate which is light and fresh with a rich mouthfeel. There is a touch of sweetness to this wine which is very nicely balanced by its vibrant acidity and crisp finish.

Winemaking Notes

This Riesling was crafted using grapes sourced from selected vineyards throughout Niagara. Each parcel was fermented at cool temperatures to retain the fruit-focused flavours that developed during the growing season.

Food Pairings

This wine is spectacular with a wide variety of food—especially anything that is salty, spicy or high in acid. It pairs perfectly with roasted chicken, turkey and pork, as well as dishes that are usually hard to pair with such as fresh Thai spring rolls or spicy curries. It also goes well with goat cheese and strong blue cheese, as well as a variety of summer salads and side dishes.

Varietal Composition: Riesling 100%

Appellation: VQA Niagara Peninsula

Cooperage: Stainless steel

Alcohol: 10.5%

Residual Sugar: 18.4g/l



FIELDING
ESTATE WINERY



Availability: Winery, select restaurants, LCBO, and online at www.fieldingwines.com

FIELDING ESTATE WINERY

4020 LOCUST LANE, BEAMSVILLE, ON, L0R 1B2

905-563-0668

FIELDINGWINES.COM

