



DISCOVERY SERIES

East-West Riesling-Gewürztraminer

VQA NIAGARA – OKANAGAN

2012

HARVEST

NIAGARA The 2012 Niagara harvest was spectacular. The hot, dry summer conditions delivered one of the best quality harvests for Ontario in years across all varietals. The warm spring brought early flowering. The summer conditions allowed for what was our earliest start on record, with grapes being processed for the first time in August –starting with Pinot Grigio and sparkling base grapes of Chardonnay and Pinot Noir. This led to all varieties being in house before November. The ideal weather conditions delivered fully ripening fruit. The aromatic whites, Riesling, Sauvignon Blanc and Pinot Grigio are more varietal specific while the fruit definition for Chardonnay and Pinot Noir are simply stunning. The depth of colour and intensity of flavor are strong on the late ripening Merlot, Cabernets and Shiraz, which flourished in the hot dry conditions.

OKANAGAN The 2012 Okanagan harvest was the best vintage in several years as it was very good for both reds and whites. Harvest started on September 6th with Sauvignon Blanc with all vineyard blocks in by the first week of November. We saw consistently high quality and varietal expression across all grape varieties. A cool wet June and early July caused some concern with fruit development but good weather in later July and August put us back on track. Excellent weather through September, with highs 4 to 5 degrees above normal, set us up for an outstanding vintage. Warm nights in September lowered acid levels, bringing the juice in generally very balanced with very good flavors. Crops were very clean with little disease problems. Overall tonnage is generally good from all sites.

WINEMAKING

This white blend of 51.7% Riesling and 48.3% Gewürztraminer comes from two distinct viticulture regions in Canada. The wines were fermented separately in their respective cellars in the Niagara Peninsula and Okanagan Valley. The western portion of this wine was transferred to the east to be blended and bottled. The final blend consists of 54.5% Niagara juice and 45.5% Okanagan juice.

WINEMAKER'S NOTES

This ripe and juicy dual variety wine shows floral aromatics with tangy citrus flavous of lemon, lime and grapefruit balanced by a touch of residual sweetness.

FOOD PAIRINGS

Pairs well with light white fish; mild cheeses with dried or fresh fruit; shrimp risotto; fresh green salads; traditional picnic fare of cold cuts and salads.



PRODUCT INFORMATION

Size	750 mL
Product#	988344
Availability	Select Wine Rack locations, and the Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	12.5 %
pH	3.3
Residual Sugar	10.2 g/l
Total Acidity	6.6 g/l

RELEASE DATE

Jun 2013