

# Experts Tasting

June 18, 2019 – CCOVI, Brock University

Welcome to the 30 <sup>th</sup> Annual Experts Tasting					
#	Vintage	Name	Proprietor	Price	Availability
1	NV	Niagara Peninsula, Steel Post Dosage Sparkling	Thirty Bench Winemakers	\$38.95	Winery

FLIGHT #1 – <i>"Spontaneous Inventions"</i> Gabriel Demarco, Oenologist and Viticulturist, Cave Spring Cellars					
#	Vintage	Name	Proprietor	Price	Availability
1	2016	Beamsville Bench, CSV	Cave Spring Cellars	\$29.95	Winery
2	2017	Beamsville Bench, Wild Ferment	Organized Crime	\$21.00	Not Available
3	2017	Niagara Peninsula, Narcissist, Reserve	Megalomaniac	\$18.95	Winery, LCBO
4	2016	Beamsville Bench, "Wild Cask", Small Lot	Thirty Bench Winemakers	\$29.95	Winery
5	2016	Beamsville Bench, Adam Steps	Cave Spring Cellars	\$29.95	Winery (Ltd Qty)
6	2013	Beamsville Bench, "Wild Cask", Small Lot	Thirty Bench Winemakers	\$40.20	Winery

FLIGHT #2 – <i>"I'm Going" (on a downhill slide)</i> Emma Garner, Winemaker, Thirty Bench Winemakers					
#	Vintage	Name	Proprietor	Price	Availability
1	2016	Beamsville Bench, Lot 17, Fielding Vineyard	Fielding Estate Winery	\$27.95	Sold Out
2	2017	Beamsville Bench	Organized Crime	\$21.00	Not Available
3	2016	Niagara Peninsula, Winemaker's Blend	Thirty Bench Winemakers	\$22.95	Winery, LCBO
4	2016	Beamsville Bench, 'Steel Post Vyd', Small Lot	Thirty Bench Winemakers	\$29.95	Winery
5	2013	Beamsville Bench, 'Triangle Vyd', Small Lot	Thirty Bench Winemakers	\$40.20	Winery
6	2016	Beamsville Bench, 'Wood Post Vyd', Small Lot	Thirty Bench Winemakers	\$29.95	Winery
7	2005	Beamsville Bench, 'Wood Post Vyd', Small Lot	Thirty Bench Winemakers	\$40.20	Winery

FLIGHT #3 – <i>"Elderly woman behind the counter in small town"</i> Jim Willwerth, Senior Scientist in Viticulture					
#	Vintage	Name	Proprietor	Price	Availability
1	2014	Niagara-on-the-Lake, 'Old Vines'	Chateau des Charmes	\$18.95	Winery, LCBO
2	2015	Beamsville Bench, Estate	Cave Spring Cellars	\$24.95	Winery (Ltd Qty)
3	2013	Lincoln Lakeshore, Old Vines	Greenlane Estate Winery	\$24.95	Winery
4	2018	Short Hills Bench, Speck Family Reserve	Henry of Pelham Family Estate	\$24.95	Winery, LCBO
5	2018	Short Hills Bench, Estate	Henry of Pelham Family Estate	\$19.95	Winery, LCBO
6	2018	Niagara-on-the-Lake, Est. Grown & Bottled	Chateau des Charmes Wines	\$15.95	Winery, LCBO
7	2014	Niagara Escarpment	Two Sisters Vineyards	\$45.00	Winery

FLIGHT #4 - <i>"Say My Name"</i> Astrid Brummer, Category Manager, Ontario Wines, LCBO					
#	Vintage	Name	Proprietor	Price	Availability
1	2017	Vinemount Ridge, Heather's Home Vyd	Southbrook Vineyards	\$22.95	Winery, LCBO
2	2018	Niagara Peninsula, Narcissist Riesling	Megalomaniac	\$18.95	Winery
3	2017	Four Mile Creek, Ghost Creek Vineyard	Trius	\$29.95	Winery
4	2018	Niagara Peninsula, Black Sheep Riesling	Featherstone Estate Winery	\$17.95	Winery, LCBO
5	2017	Niagara Peninsula, Local Squeeze	Megalomaniac	\$14.95	Winery
6	2014	Twenty Mile Bench, Small Lot Block 150-183	Rockway Vineyards	\$19.97	Winery
7	2018	Niagara Peninsula	Wayne Gretzky Estates	\$14.95	Winery, LCBO

FLIGHT #5 – WINE OPTIONS - <i>"Senses Working Overtime"</i> Chris Waters, Editor, VINES Magazine and Educator, CCOVI, Brock University					
#	Vintage	Name	Proprietor	Price	Availability
1	2017	Niagara Peninsula, Venture Series	Magnotta Winery Estates	\$14.75	Winery
2	2013	Twenty Mile Bench, Small Lot Block 150-183	Rockway Vineyards	\$25.00	Winery
3	2017	Four Mile Creek, AP Signature Series	Peller Estates	\$29.95	Winery
4	2016	Four Mile Creek, AP Signature Series	Peller Estates	\$29.95	Winery(Ltd Qty)
5	2017	Niagara-on-the-Lake	Pillitteri Estates Winery	\$49.90	Winery
6	2017	Niagara-on-the-Lake	Konzelmann Estate Winery	\$49.50	Winery

## Experts Tasting 2019 – WINE SUMMARIES

**Thank the many VQA wineries  
for their wine submissions and ongoing support of the tasting.**

**Thank you to VQA Wines of Ontario and  
Magdalena Kaiser for their support of the tasting.**

**In honor of the 30<sup>th</sup> Anniversary of the Experts Tasting and in line with our theme we present to you our welcome wine:**

**NV Niagara Peninsula, Steel Post Dosage Sparkling Riesling, Thirty Bench Winemakers**

4281 Mountainview Rd, Beamsville, ON LOR 1B0 905-563-3921 Web: thirtybench.com

The grapes for this wine were sourced from the Thirty Bench vineyard in Beamsville. This traditional method wine spent 12 months on lees, allowing it obtain brioche characteristics as well as retaining its fresh lively Riesling character. Our 2010 Steel Post Riesling was used as the dosage to help to add more complexity and the perfect balance.

### FLIGHT #1 – *“Spontaneous Interventions”*

**2016 Beamsville Bench, CSV Riesling, Cave Spring Cellars**

3836 Main Street, Jordan, ON 905-562-3581 Web: cavespring.ca

Representing the ultimate expression of our estate vineyard’s terroir, our sought-after CSV Riesling wine embodies the pinnacle of Cave Spring winemaking. Handcrafted almost exclusively from our oldest vines. The nose exhibits intense aromas of lime and pink grapefruit with notes of savoury herbs. The palate is full bodied with crisp, juicy citrus notes upfront and broad dense middle palate. The finish is dry, saline and laden mineral extract.

**2017 Beamsville Bench, Wild Ferment Riesling, Organized Crime**

4043 Mountain Road, Beamsville, ON LOR 1B2 905-563-9802 Web: organizedcrimewinery.com

Our estate Riesling blocks (clone 21B) were hand harvested on October 18th 2017. The grapes were hand sorted and gently whole bunch pressed with no additions. The juice was cold settled overnight, and then racked to ten year old neutral 500L puncheon and 1000L foudre. It fermented wild, at 15-19C. The wine was aged of its fine lees for nine months to build texture before being bottled in late summer. Alc: 10.9%, TA: 8.78 g/l, RS: 15 g/l, pH: 2.96. 165 cases made

**2017 Niagara Peninsula, Narcissist Riesling, Reserve, Megalomaniac**

3930 Cherry Avenue, Vineland, ON LOR 2C0 905-562-5155 Web: megalomaniacwine.com

2017 was especially rainy during the season but end being very hot and dry passed September, we were able to harvest Riesling at ideal brix under great weather conditions. Selected from our 1995 Block of Riesling North Facing, we carefully harvested these grapes very early in the morning to preserve them from oxidation. We then gently press them before to settle them well and then go through a variation of different style of fermentation kinetics in order to create a panel of flavours and texture. For the Reserve, we leave it on fine lees for a few months to enhance the texture/acid balance. We then blend based on the what is representing the best balance for our terroir and any given vintages. We believe this mineral driven Riesling is a great representation of what our terroir of the Niagara Escarpment could produce consistently.

**2016 Beamsville Bench, “Wild Cask”, Small Lot Riesling, Thirty Bench Winemakers**

4281 Mountainview Rd, Beamsville, ON LOR 1B0 905-563-3921 Web: thirtybench.com

Despite being hot and dry, 2016 proved to be a wonderful Riesling year. Early picking decisions resulted in wines with great acid structure and intense flavours. The combination of spontaneous ferment blended with cool fermented inoculated wines produced rich honeycomb and tangerine characteristics accompanied by a juicy citrus palate.

**2016 Beamsville Bench, Adam Steps Riesling, Cave Spring Cellars**

3836 Main Street, Jordan, ON 905-562-3581 Web: cavespring.ca

This wine is named after a series of limestone outcrops – known as the ‘Adam Steps’ – that ascend the Niagara Escarpment above our Cave Spring Vineyard. Originating from vines nestled on the hillside of the Beamsville Bench below this unique formation. It captures the riveting tension between succulent fruit and penetrating acidity intrinsic to Riesling from this exceptional terroir.

**2013 Beamsville Bench, “Wild Cask”, Small Lot Riesling, Thirty Bench Winemakers**

4281 Mountainview Rd, Beamsville, ON LOR 1B0 905-563-3921 Web: thirtybench.com

Limited production of 175 cases, 2013 was the first time that we had ever created the Wild Cask Riesling. Inspired by the Mosel, this wine consists of a blend of a wild fermentation in neutral puncheons and temperature controlled inoculated fermentation in stainless steel. This combination created a wine that has intense richness as well as finesse.

## FLIGHT #2 – “I’m Going” (on a downhill slide)

### **2016 Beamsville Bench, Lot 17 Riesling, Fielding Vineyard, Fielding Estate Winery**

4020 Locust Lane, Beamsville, ON LOR 1B2 905-563-0668 Web: fieldingwines.com

Our oldest block of Riesling vines on the Estate, planted in our vineyard on the Beamsville Bench. This plot takes up seventeen rows of Riesling (clone 49), planted east-west, which we keep separate from the other blocks of fruit that we bring in throughout the harvest. Gently pressed and cold settled for several days. Clarified juice was fermented at cold temperatures, and fermentation was halted when the ideal sugar/acid/alcohol balance was reached. Alc: 11.2% RS: 17.0g/l \$27.95, Sold out.

### **2017 Beamsville Bench Riesling, Organized Crime**

4043 Mountain Road, Beamsville, ON LOR 1B2 905-563-9802 Web: organizedcrimewinery.com

We hand harvested our estate Riesling blocks (clone 21B) on October 18, 2017. The grapes were hand sorted, gently whole bunch pressed, and the juice was cold settled for two days. The juice was then fermented using two different strains of cultured yeast in stainless steel tanks at 10-13C. This wine was bottled in April after aging on it’s fine lees for four months. Alc: 11%, TA: 8.3, RS: 19g/L, p: 3.02 200 cases Vintages release August 2019

### **2016 Niagara Peninsula, Winemaker’s Blend Riesling, Thirty Bench Winemakers**

4281 Mountainview Rd, Beamsville, ON LOR 1B0 905-563-3921 Web: thirtybench.com

The winemakers blend is created by an assemblage of some of our finest Riesling ferments from 2016. This wine is comprised of fruit from our entire Riesling planting so is a great representation of what the Thirty Bench vineyard site can produce. The fermentations are arrested at the perfect point where the balance between acid and residual sugar intersect.

### **2016 Beamsville Bench, ‘Steel Post Vyd’, Small Lot Riesling, Thirty Bench Winemakers**

4281 Mountainview Rd, Beamsville, ON LOR 1B0 905-563-3921 Web: thirtybench.com

Steel Post Riesling is a product of our oldest vines within a small 4 acre parcel of our Thirty Bench vineyard. It tends to be austere, subdued in its youth and more expressive as it ages. It demonstrates aromatics of wet rock, lime and site-specific notes of minerality.

### **2013 Beamsville Bench, ‘Triangle Vyd’, Small Lot Riesling, Thirty Bench Winemakers**

4281 Mountainview Rd, Beamsville, ON LOR 1B0 905-563-3921 Web: thirtybench.com

Our Triangle Vineyard block is the farthest east and consists of our oldest vines (dating back to 1980). Careful selection of grapes grown on the oldest vines helped to produce a wine that is aromatically expressive and is combined with a firm, focused acidity. This wine a perfect representation of where it was grown, the Beamsville Bench.

### **2016 Beamsville Bench, ‘Wood Post Vyd’, Small Lot Riesling, Thirty Bench Winemakers**

4281 Mountainview Rd, Beamsville, ON LOR 1B0 905-563-3921 Web: thirtybench.com

This wine was created by blending small lot fermentations from our Wood Post vineyard. The vines within this block date back to 1983 and their age results in deep root systems which access nutrients and water even in dry years like 2016. The wine demonstrates lovely grapefruit and mineral aromatics backed by a peach and melon taste profile.

### **2005 Beamsville Bench, ‘Wood Post Vyd’, Small Lot Riesling, Thirty Bench Winemakers**

4281 Mountainview Rd, Beamsville, ON LOR 1B0 905-563-3921 Web: thirtybench.com

Limited production of 247 cases, this wine was a part of our first rendition of the Riesling Small lot program at Thirty bench. The wines all originate from specific small blocks on the northern section of the vineyard. It is our truest representation of terroir.

<b>FLIGHT #3 – “Elderly woman behind the counter in small town”</b>
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**2014 Niagara-on-the-Lake, ‘Old Vines’ Riesling, Chateau des Charmes**

1025 York Road, Niagara-on-the-Lake, ON L0S 1P0 905-262-5202 Web: [fromtheboscfamily.com](http://fromtheboscfamily.com)

Riesling is considered one of the world’s noble white grapes and it can be made in a variety of styles. Our old vines Riesling is a true classic, old world, Riesling, made with our oldest vines (circa 1983). From a concentrated vintage, this wine is full bodied with aromas of flint, some nuances of lemon and lime balance a little residual sugar.

**2015 Beamsville Bench, Estate Riesling, Cave Spring Cellars**

3836 Main Street, Jordan, ON 905-562-3581 Web: [cavespring.ca](http://cavespring.ca)

This wine originates from our Cave Spring Vineyard, located on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. Produced from some of oldest vines, it displays the distinctive mineral character that is the signature of Riesling grown in the limestone-clay soils found at our estate.

**2013 Lincoln Lakeshore, Old Vines Riesling, Greenlane Estate Winery**

4679 Cherry Avenue, Beamsville, ON L0R 1B1 905-562-7207 Web: [greenlanewinery.com](http://greenlanewinery.com)

This wine was selected from 23 and 25-year-old vines in our 'Old Vines' block of Riesling, cropped at 2.97 tons per acre and harvested on September 13, 2013 at 19.6 brix. Our old vines always get Botrytis which we love for its' layered complexity in the wine and thus we manage this block carefully. Following a slow, cold fermentation using EC1118 yeast, the fermentation was stopped at approximately 13 grams residual sugar then bottled September 22, 2014.

**2018 Short Hills Bench, Speck Family Reserve Riesling, Henry of Pelham Family Estate Winery**

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: [henryofpelham.com](http://henryofpelham.com)

Created from low yielding vineyards (clone 49) planted in the Short Hills Bench sub appellation on lacustrine silty clay soils in 1998. Hand-picked and whole bunch pressed, then cool fermented with a portion of the ferment finished in neutral, 3,000 L casks.

**2018 Short Hills Bench, Estate Riesling, Henry of Pelham Family Estate Winery**

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: [henryofpelham.com](http://henryofpelham.com)

Created from low yielding vineyards (clones 49 and 21b) planted in the Short Hills Bench sub appellation on lacustrine silty clay soils from 1984 to 1998. Hand-picked and whole bunch pressed, then cool fermented with a portion of the ferment finished in neutral, 3,000 L casks.

**2018 Niagara-on-the-Lake, Estate Grown and Bottled Riesling, Chateau des Charmes**

1025 York Road, Niagara-on-the-Lake, ON L0S 1P0 905-262-5202 Web: [fromtheboscfamily.com](http://fromtheboscfamily.com)

The Estate Grown and Bottled Riesling is an off-dry style with a vibrant nose of lemon and honey. The generous mouthfeel balances perfectly with tangy flavors of lemon zest and green apple.

**2013 Niagara River, Cabernet Franc, Two Sisters Vineyards**

240 John Street East, Niagara-on-the-Lake, ON L0S 1J0 905-468-0592 Web: [twosistersvineyards.com](http://twosistersvineyards.com)

Sourced exclusively from Wismer’s Foxcroft vineyard in Twenty Mile Bench from 23yr old vines. Harvest was delayed until acid came down and flavours had developed. Hand harvested on Oct 17th at 19.8 brix. Whole cluster direct to press for gentle pressing and 48hr cold settling in tank. Cool slow fermentation to retain aromatics, with light lees ageing until June when the wine was bottled. 22g/L RS balanced by 8.2 g/L TA. 498 cases produced.

## FLIGHT #4 – “Say My Name”

### **2017 Vinemount Ridge, Heather’s Home Vineyard, Southbrook Vineyards**

581 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-641-2548 Web: Southbrook.com

Heather Laundry is one of the first Oenology, and Viticulture graduates from CCOVI at Brock University in 2000. She aspired to specialize in the vineyard while most of her classmates went on to become winemakers. The Laundry Vineyard, Vinemount Ridge shows classic properties of the geological area known as the Vinemount Moraine. Working on some of the steepest slopes in the Niagara Peninsula, and with mineral-rich soil, Riesling is suited to these early season warm conditions. Certified Organic Riesling, from Heather’s home vineyard in Vinemount. Cool ferment in stainless steel. Planting of clone 21 displays classic linear style of Riesling.

### **2018 Niagara Peninsula, Narcissist Riesling, Megalomaniac**

3930 Cherry Avenue, Vineland, ON L0R 2C0 905-562-5155 Web: megalomaniacwine.com

2018 was quite hot during the season but end up at harvest being very humid and quite rainy around picking time which forced us to pick Riesling earlier than usual. Selected from our 1995 Block of Riesling North Facing, we carefully harvested these grapes very early in the morning to preserve them from oxidation. We then gently pressed them before to settle them well and then go through a variation of different style of fermentation kinetics in order to create a panel of flavours and texture. We then are blending based on the what is representing the best balance for our terroir and any given vintages. We believe this mineral driven Riesling is a great representation of what our terroir of the Niagara Escarpment could produce consistently.

### **2017 Four Mile Creek, Ghost Creek Vineyard, Trius Winery**

1249 Niagara Stone Road, Niagara-on-the-Lake, 905-468-3201 Web: triuswines.com

The perfect fall conditions in 2017 allowed us to push the fruit on our 13 year old vines to the latest pick date ever for the Four Mile Creek Vineyard. Hand harvested and whole cluster pressed, the juice was cool fermented in stainless steel until the optimum balance between acid and residual sugar was achieved.

### **2018 Niagara Peninsula, Black Sheep Riesling, Featherstone Estate Winery**

3678 Victoria Avenue, Vineland, ON L0R 2C0 905-562-3989 Web: featherstonewinery.ca

Riesling was handpicked to permit whole berry press; press cut was set at 550 liters per tonne; juice was transferred into stainless steel fermentation tanks and immediately floatation was done using a vegetable-based gelatin; juice was racked and inoculated the following morning using commercial yeast X5. Fermentation temperature was set for 13°C and the fermentation arrested with 20 g/L natural residual sugar and 10% alcohol. Wine was then racked off gross lees, bentonited and cold settled. Bottling Date: Jan. 28, 2019 Wine Analysis at Bottling: pH 2.91; 10.1 % alc./vol; TA 9.5g/L; R.S. 20 g/L Black Sheep Riesling is always marked by low alcohol, high acidity and high residual sugar balancing each other perfectly. It’s medium bodied and slightly off-dry and bathes the palate with a fully textured flow of green apple, ripe pear and lime cordial. There is a hint of sweetness that is trying to poke its way through, but the acidity is bright, and crisp and the clean finish leaves your mouth salivating for the next sip.

### **2017 Niagara Peninsula, Local Squeeze Riesling, Megalomaniac**

3930 Cherry Avenue, Vineland, ON L0R 2C0 905-562-5155 Web: megalomaniacwine.com

For Local Squeeze, we are trying to make grapes selection based on acid and soil. With Local Squeeze, our goal is to end up with an approachable product that will showcase layers of the varietal fruits combined with spiciness and the right level of residual sugars to balance the pH. We are tending to integrate more pressing to increase pH and improve texture. Our fermentation is kept cool and steady in the goal to generate the opulence of the Riesling fruit in its youth. After a short period of time on fines lees, the wine is filtered and captured in bottle early to snapshot the flavours of a young Riesling.

### **2014 Twenty Mile Bench, Small Lot Block 150-183 Riesling, Rockway Vineyards**

3290 9<sup>th</sup> Street, St. Catharines, ON L2P 6P7 905-641-1030 Web: rockwayvineyards.com

Both 2013 and 2014 wines were sourced from same Twenty Mile blocks, handled and fermented in exact same way. Block 150 is the estate block beside winery, block 183 is across Ninth Street. Both Clone 21B with 15-year vine age today. Heavy clay soils. Fermented around 12C, arrested on acid/sugar balance. 2013 has 19g/L RS while 2014 has 23g/L RS

### **2018 Niagara Peninsula Riesling, Wayne Gretzky Estates**

1219 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-643-7799 Web: gretzkyestateswines.com

Harvested from select vineyards chosen for their varietal character and pure fruit expression. A culmination of intense tropical and stone fruits from the Niagara-on-the-lake blocks and zesty citrus and a focused acidity from the Niagara escarpment blocks. Gentle pressing and slow, cool fermentations in stainless steel preserve the bright and expressive fruit intensity and vineyard expression. The fermentations were arrested when the wines achieved balance between the acidity and natural residual sugars.

## FLIGHT #5 – WINE OPTIONS – “Senses Working Overtime”

### 2017 Niagara Peninsula, Venture Series Riesling, Magnotta Wines

271 Chrislea Road, Vaughan, ON L4L 8N6 905-738-9463 Web: magnotta.com

A premium dry, white varietal table wine made with Ontario-grown Riesling grapes.

Bursting with tangerine, apricot, clover honey, orange peel and sweet spice notes, enjoy this superb white wine with fresh seafood including shellfish, light meats such as chicken or pork, or with spicy Thai or Szechuan cuisine. It also pairs perfectly with medium and creamy cheeses.

### 2013 Twenty Mile Bench, Small Lot Block 150-183 Riesling, Rockway Vineyards

3290 9<sup>th</sup> Street, St. Catharines, ON L2P 6P7 905-641-1030 Web: rockwayvineyards.com

Both 2013 and 2014 wines were sourced from same Twenty Mile blocks, handled and fermented in exact same way. Block 150 is the estate block beside winery, block 183 is across Ninth Street. Both Clone 21B with 15-year vine age today. Heavy clay soils. Fermented around 12C, arrested on acid/sugar balance. 2013 has 19g/L RS while 2014 has 23g/L RS

### 2017 Four Mile Creek, Andrew Peller Signature Series Riesling, Peller Estates Winery

290 John Street E., Niagara-on-the-Lake, ON L0S 1J0 905-468-4678 Web: peller.com

No two Niagara vintages are alike, but these vines at our site in Four Mile Creek are more consistent than most. Managing canopy and harvest timing resulted in a later pick but still lovely acid and bright citrus notes. Fermented in stainless, slow and cool, and adjusted with the same Riesling juice to achieve the desired balance. I like a year in bottle to allow the wine critical time for integration.

### 2016 Four Mile Creek, Andrew Peller Signature Series Riesling, Peller Estates Winery

290 John Street E., Niagara-on-the-Lake, ON L0S 1J0 905-468-4678 Web: peller.com

The inaugural vintage ... I had been experimenting with this fruit for a couple of years, before getting the wine just right! In 2016, it was an early pick from 30-year-old vines in Four Mile Creek. My focus was retaining the acidity in such a warm vintage. Hand harvested and whole cluster pressed, the ferment was in stainless steel. The final balance was achieved with susse reserve post ferment.

### 2017 Niagara-on-the-Lake, Riesling Icewine, Pillitteri Estates Winery

1696 Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 905-468-3147 Web: pillitteri.com

The 2017 vintage showcased a summer that had both highs and lows-to start, a healthy mix of rain and sun, followed by an extended heat wave as summer turned to fall. This allowed enough time to fully ripen all aromatic varieties. This Riesling Icewine explodes with notes of pineapple, apricot sorbet and a splash of lemon. The well-balanced acidity provides a superb, clean finish. Perfect with any dessert or on its own.

### 2017 Niagara-on-the-Lake, Riesling Icewine, Konzelmann Estate Winery

1096 Lakeshore Road, Niagara-on-the-Lake, ON L0S 1J0 905-935-2866 Web: konzelmann.ca

Mead and honeysuckle aromas greet the nose while flavours of peach and pear candy erupt onto the palate. A pleasing citrus spice balances the wine's sugar and is followed by a long, tantalizing caramel and pineapple finish. The fermentation for the Riesling Icewine was long and slow. The grapes were over 41 Brix at harvest and the fermentation took 3 months. Residual Sugar: 268.3 g/L Alcohol: 9.5%

Theme for next year:

**Pinot Noir and Gamay**

(Tasting may include 100% Blanc de Noir and Gamay sparkling)

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