



REIF ESTATE

WINERY

Technical Notes:

Residual Sugar: 6.3 g/L
Alcohol/volume: 12.5%
Brix at Harvest: 21.5
Total Acidity: 7.3 g/L
Aging in Oak: None
Release Date: January 2023
Ageability: 3 to 5 years



2022 CHENIN BLANC

VQA DESIGNATION ~ Niagara River

Roberto DiDomenico Winemaker's Notes:

While the season began with a wet cool spring, summer brought typical temperatures across Ontario. July was warm and sunny with intense heat waves and high humidity. Early-ripening grape varieties escaped the wild weather of late fall. After harvest, grapes were crushed and pressed, selected yeast was used for the cold fermentation to maintain aromatics and crisp acidity. This variety is only grown in a few vineyards in Niagara but it continues to impress us as the vines age. Due to the very small crop of the 2022 vintage there were just over 700 bottles produced.

Tasting Notes and Food Pairings:

Gracious aromas of honeysuckle, ginger spice, papaya and quince. On the palate flavours of apple and honey with a rich minerality and elegant finish. Pair with chicken cordon bleu with a side of warm potato salad with fresh herbs like chives and parsley. Will also match with ceviche, salad greens with walnut crusted goat cheese and honey drizzle, pad thai or bánh mì sandwich.