



REIF ESTATE WINERY



Technical Notes:

Residual Sugar: 8.5 g/L
Alcohol/volume: 12.5%
Brix at Harvest: 19°
Total Acidity: 8 g/L
Aging in Oak: None
Release Date: January 2023
Ageability: 4 to 6 years

2022 RIESLING

VQA ~Niagara River~

Roberto DiDomenico Winemaker's Notes:

While the season began with a wet cool spring, summer brought typical temperatures across Ontario. July was particularly warm and sunny with intense heat waves and high humidity. Early-ripening grape varieties escaped the wild weather of late fall and the unusual early cold snap in November. Harvest extended into early December, sometimes taking place in the snow. A unique blend of three clones, two Germanic and one French Alsatian, giving our Riesling a distinct style and texture. Selected yeast strains are used for slow cool fermentation allowing maximum aromatic expression.

Tasting Notes and Food Pairings:

Fresh aromas of pineapple, pear, apple and lemon. A bright food-friendly white wine with a touch of sweetness and balanced acidity. Will match with classic comfort foods like honey garlic sausage and pork chops with apple sauce. So versatile, also think Mexican, Chinese, Thai or Indian cuisine especially fish tacos, pineapple fried rice, coconut curries and dumplings.