



## 2023 STRATUS 'FIELD BLEND' ANCESTRAL



### VINTAGE REPORT

The weather in 2023 played a crucial role in shaping the vintage in the Niagara Peninsula. A mild winter followed by a warm spring led to an early bud break, raising hopes for an abundant harvest. However, the summer brought some unexpected challenges, including sporadic heatwaves and intermittent, heavy rainfall. Winemakers had to closely monitor their vineyards to mitigate potential issues such as disease and uneven ripening. The careful management of the vines, coupled with the utilization of advanced viticultural practices, ensured the grapes reached optimal maturity. Accordingly, fruit quality was excellent.

The harvest at Stratus began with Chardonnay for sparkling wine on September 9 and continued through December 8 for Cabernet Sauvignon. Grapes for Stratus Riesling and Red Icewine were picked on January 14, 2024.

### TASTING NOTE

Refreshing with fine effervescence. Almost tropical fruit aromas of banana candy, lemon curd, jasmine, vanilla, and cream. Touches of bread dough, clove, white pepper, and green cardamom. The fine mousse dissipates quickly, but adds lovely creaminess to the palate. Fruity, but dry, with lingering yellow grapefruit peel in finish.

### GRAPE VARIETIES

40% Riesling, 30% Chardonnay, 18% Sauvignon Blanc, 12% Sémillon

### VITICULTURE

Harvest Date: October 5, 2023

Brix at Harvest: 20.2 °

### APPELLATION

VQA Niagara on the Lake

### COOPERAGE

Stainless Steel

### DATA AT BOTTLING

Alcohol: 12%

Residual Sugar: 0g/l

Titrateable Acidity 9.80g/L

pH: 3.21

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