



STREET
WINERY

13 Below Zero Riesling 2013

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	100% Riesling
Brix at Harvest	29.50
Alcohol Content	11%
Residual Sugar	98 grams – medium sweet
Total Production	210 cases (12 x 375ml)

TASTING NOTES

Attractively aromatic displaying sugary ripe nose with lemon curd, vanilla custard, golden raisin and limoncello lift with a hint of sweet pastry dough. Medium to full body with softish but balanced acidity and a warm spicy finish adding nice depth and keeping the wine juicy and refreshing. On the savoury side, this wine is an ideal pairing for foie gras, duck with orange sauce, creamy blue cheeses or well-aged Cheddar. On the sweet front, try crème brûlée and light airy desserts such as apple charlotte, delicate NY cheesecakes, or fresh citrus fruit with sabayon.

WINEMAKING NOTES

We first made 13 Below Zero back in 2008 when we blended late harvest Riesling from our June's Vineyard with a small percentage of Gewurztraminer from our 9th Avenue farm. Our goal from the first vintage was to make a sweet wine that you would want to have more than one glass of. All too often, dessert wines are simply too sweet and often too expensive. We wanted ours to be different. It needed to be suitable with both savoury and sweet foods and it had to be affordable. In the 2013 vintage, the decision was made to blend 40% Riesling icewine with 60% off-dry Riesling. The icewine was selected for its clean and intense aromas and rich sweetness. The off-dry Riesling brought freshness and acid balance to the blend. Several blends were considered during the winter of 2014 when the final proportions were chosen and the wine was kept cool in stainless steel tanks for flavour integration until bottling late that summer.

VINTAGE NOTES

2013 was a fairly typical vintage in Niagara with a roller coaster of rain, sun and classic continental humidity challenging wine growers across the peninsula. Fortunately, lots of spring rain and limited frost during bud burst and flowering meant healthy plants with significant crop loads. The vines were in a good position in the fall to deal with the random rain and humidity that is common in the area and when all was said and done, Niagara had enough heat units and sunshine for a record harvest of high quality wines across a broad spectrum of varieties.

13th Street Winery

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