



STREET
WINERY

June's Vineyard Riesling 2014

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	June's Vineyard
Varietal(s)	100% Riesling Clone 49
Brix at Harvest	21°
Alcohol Content	11.5%
Residual Sugar	10 grams/Litre
Total Production	373 cases of 12



TASTING NOTES

Bright green lemon hue. This nose is gorgeous – classic youthful June's character with lime, flint stone, smoke and subtle grassy, herbal notes adding complexity. The nose almost hints of marine influence as if echos of ancient Lake Iroquois still resonate. Incredible mouthfeel. Dry to just off-dry with vibrant acidity surrounded by peach and citrus fruit flavours. Remarkably rich with savory grapefruit pith, lovage and verbena and an appealing touch of astringency in the wet clay flavoured finish. Highly recommended with fresh summer veggies, feta cheese, poached fish and shellfish with Thai, other east Asian spicing or rubbed with green olive pesto, chimichurri or gremolata.

WINEMAKING NOTES

June's Vineyard is a unique site with significant quantities of decomposed yellow limestone amongst the clay loam soils giving the wines an extra dimension of stony minerality on top of the ripe fruit and flowery aromas. Named after one of the owner's of the winery, this site which was planted in 1999 continues to deliver exceptional Riesling and Chardonnay making two of the most distinctive wines in our portfolio. Clone 49 Riesling is an old clone which was popular in Alsace, France for many years. It's trademarks are exceptional fruit and floral character with an appealing green herbal note in young wines. We continue to work very hard to capture the very best expression of this site vintage after vintage..

VINTAGE NOTES

After a difficult winter with lower than average temperatures, we were happy to see the sun arrive in May, even if a little later than normal. Higher than average rain in June and July forced us to ensure lower than normal yields and very careful canopy management to speed up ripening and ensure healthy fruit. August was warm and sunny and the good weather continued into September and October which ultimately meant high quality, elegant wines from all our main varieties. All harvesting decisions were made based on disease pressure block by block and overall phenolic, flavour and sugar ripeness. In classic Jean Pierre Colas style, harvest dates were pushed as late as possible to ensure maximum quality and complexity ensued.

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