



STREET
WINERY

2015 Viognier

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	Viognier 100%
Brix at Harvest	20.9 average
Alcohol Content	13%
Residual Sugar	6 grams /litre
Total Production	300 cases



TASTING NOTES

Light, crisp and full of flavour, this Niagara Viognier has typical aromas of peach, apricot and a touch of honey. Dominated by primary fruit flavours and aromas that characterize this variety, the wine is both amazingly refreshing yet fully satisfying on the palate.

Enjoy today with light salads, fleshy white fish preparations, grilled chicken breast or on its own as a tasty aperitif.

WINEMAKING NOTES

After harvest in mid-September, the grapes were crushed and fermented in stainless steel tanks at cool temperatures around 15°-16° C to preserve the freshness and primary aromas. After primary fermentation, the wine was kept on its fine lees for added complexity before final racking. Following light fining and filtration, the wine was bottled in April 2016.

VINTAGE NOTES

The winter of 2014/2015 can best be described as extreme with some of the coldest prolonged periods on record throughout the Niagara Peninsula, damaging buds across varieties leading to a naturally low yield for the 2015 vintage. The cold lasted well into early spring which led to a relatively late bud-burst. Luckily once the summer finally started it was warm, sunny and relatively dry. The beautiful weather lasted well into the fall, allowing for even ripening across all varieties. With the naturally low yields from the winter cold, the wines from the vintage show great concentration and varietal correctness, with typical Niagara acidity and freshness, leading to very high quality wines across the portfolio, though produced in extremely limited quantities.

13th Street Winery

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