

2018 NADJA'S VINEYARD RIESLING

VQA TWENTY MILE BENCH

PRODUCT STATS:

CASES PRODUCED: 420
BOTTLING DATE: April 2019
RETAIL PRICE: \$24.95

TECHNICAL ANALYSIS:

ALCOHOL/VOL.: 10.5%
RESIDUAL SUGAR: 16.2 g/L
pH: 3.29
TA: 7.4 g/L
BRIX: 19.1

WINEMAKER'S NOTES:

Nadja's Vineyard Riesling was planted in 2001, in shallow soil that lay atop thick limestone on the edge of the escarpment. This is our iconic Riesling and highlights the citrus and chalky notes that are typical of this vineyard. Hand-picked, whole cluster pressed and a cool, slow fermentation provide a more pure expression. Fermentation is halted to balance out the racy acidity with some natural sweetness from the Riesling juice. The wine is bottled in the spring to capture the freshness of the Riesling flavours.

90 POINTS - JOHN SZABO, WINEALIGN

Pleasantly open and forward, fruity, apple, cherry and lime blossom-scented, 2018 marks a very pretty and elegant vintage for the Nadja's riesling. The palate is gently off-dry, balanced with ripe acids and shows very good length. This looks like it will be ready to enjoy much earlier than some previous vintages.

90 POINTS - DAVID LAWRASON, WINEALIGN

This has a keen, direct nose of mineral, grapefruit, unripe peach and herbs. It is light to mid-weight, with tart grapefruity acidity and a lively almost spritzed palate. Expect nerve, tension and depth. A bit green and less ripe than some vintages. Excellent length.



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