

# 2018 RIESLING

## VQA TWENTY MILE BENCH

### VINTAGES ESSENTIAL

---

#### PRODUCT STATS:

CASES PRODUCED: 2200  
BOTTLING DATE: March 2019  
RETAIL PRICE: \$17.95  
LCBO #: 43281

#### TECHNICAL ANALYSIS:

ALCOHOL/VOL.: 11.1 %  
RESIDUAL SUGAR: 22 g/L  
pH: 3.23  
TA: 8 g/L  
BRIX: 19.5

#### WINEMAKER'S NOTES:

The 2018 vintage was a challenging Riesling one in Niagara, but in the end it resulted in a beautiful finished wine. An early harvest to ensure the health of the fruit and sorting in the vineyard allowed us to bring in only the best for this bottle. This wine is stunningly expressive of the limestone soils it was grown on. It shows vibrant acidity and the residual sugar balances the wine perfectly. It was fermented at low temperatures in stainless steel tanks to preserve aromatics.

#### TASTING NOTES:

This wine shows Riesling's trademark bright acidity with notes of stone fruit on the palate and degree of minerality.



FLAT ROCK  
CELLARS

Order Number: 1-855-994-8994  
customerservice@flatrockcellars.com  
www.flatrockcellars.com



flatrockcellars



flatrockcellars



winemakersnotes