



2015 RIESLING ICEWINE



VINTAGE REPORT

2015 was a solid vintage with an early and unusually dry spring that led to early budbreak. Slightly below average precipitation all summer, except June, which was higher than normal. A warm July and August continued into above-seasonal temperatures and lower-than-seasonal precipitation in the fall. With a warm — but not overly hot — year, the whites have complexity while retaining freshness. The extended ripening into November proved favourable for late reds, such as Cabernet Sauvignon.

A warmer than usual December followed with very little snowfall. Temperatures fell significantly in the first week of 2016 and persisted for several days allowing for an optimal Icewine harvest. Under crisp and sunny skies, two, ½ acre parcels of frozen-solid Riesling berries were hand-picked and basket-pressed before fermentation in stainless steel.

TASTING NOTE

Brilliant pale gold-yellow that will certainly deepen with time. Bright aromatics of apricot, apples, pears, deep ripe with a slight nod to a confit or paste of all of the above. Fresh and pure. Intense richness hits the palate followed by a firmness not always

associated with Icewine, due in large part to the dryness as well as the finely seamed acidity of Niagara Riesling. The finish is long, full of fruit flavours, balanced and complex. Just when you feel the wine will fade, the palate continues to discover more layers of stone fruit and light honey. The fine framework of this wine will allow it to age gracefully for years to come.

GRAPE VARIETY

100% Riesling

CLONE

Weis 21b

VITICULTURE

Harvest: January 4, 2015
Brix at Harvest: 38.1°

APPELLATION

VQA Niagara-on-the-Lake
Vineyard Origin: Stratus Vineyards

COOPERAGE

None

DATA AT BOTTLING

Alcohol: 14.5%
Residual Sugar: 119.7 g/L

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