



2013 RIESLING ICEWINE



VINTAGE REPORT

2013 started off well with a mild winter, and bud break was only slightly delayed by the cool spring. The warmth of August and September balanced the slow arrival of summer heat and dryness.

October's on-average warmer daytime temperatures, combined with cooler temperatures at night, helped to increase sugars while maintaining good acidity in the fruit. There was little mildew concern despite summer/fall humidity, and pest pressure was low as well.

Thanks to the higher overall moisture levels of the growing season, we had greater crop volumes in most whites and quick-ripening reds. Early fall frosts allowed for fast grape desiccation in later-ripening reds, leading to excellent flavour concentration. Harvest dates were near Stratus-normal, i.e. later reds were harvested in November and even December. Winter arrived precipitously and with it, a record early Icewine harvest.

TASTING NOTES

With harvest straddling both late November and early December, our 2013 Riesling Icewine is reserved and subtle in the glass, with Niagara Riesling aromatics of lime and grapefruit, and touches of honey and stone fruits. 118g of residual sugar bring a depth and weight to the palate, countered by firm natural acidity and a complex minerality, leading to a long, expressive, and satisfying finish.

ASSEMBLAGE

85% Riesling, 15% Sémillon

VITICULTURE

Harvest: November 14 –
December 13, 2013

Brix at Harvest: 35.1°

APPELLATION

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

COOPERAGE

None

DATA AT BOTTLING

Alcohol: 14.3%
Residual Sugar: 118.0 g/L
Titratable Acidity: 9.68 g/L
pH: 3.26
Dry Extract: 36.2 g/L

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