

2019 GLASS TIGER SPARKLING **RIESLING**

The Vintage:

The 2019 Vintage was a wild ride for Niagara, the season started with a cool, wet spring that put the vintage generally behind by about two weeks across all appellations. The peak summer months were warm and sunny, with several heat waves that brought high humidity across southeastern and southwestern Ontario, and with some disease pressure in the vineyards. The harvest season was chaotic weather wise, with warm spells in September, intermitted rainy periods and sudden cold snaps in October and November, keeping winemakers on their toes.

Tasting Notes.

A fresh and vibrant sparkling Riesling. The nose has vibrant citrus and granny smith apples notes with a mineral and biscuit undertone. The palate is crisp and refreshing with bright lemon, lime, white currant and grapefruit flavours lifted by a fine mousse of bubbles.

Technical Notes:

100% Riesling grapes harvest early in September at an average of 17° brix from 2 vineyards in the Niagara Peninsula. Grapes were crushed and the juice put into stainless steel tanks for fermentation at cool temperatures. When the base wine was finished fermentation, it was moved to a pressurized tanks for Charmat Method sparkling wine production. A tirage of wine, sugar and yeast was added to the base to created a sparkling wine. The wine was then bottled under pressure July 2020.

Product Description

Vintage: 2019

Varietal: 100% Riesling **Appellation:** Ontario **Alcohol: 11.3%**

Residual Sugar: 20g/L

Acid: 11 g/L

Price: Retail: \$22.95

Licensee: \$19.21

