

2023 Fireside White

VQA Niagara Peninsula



FIELDING

ESTATE WINERY

Tasting Notes

This blend of Niagara grown grapes is incredibly refreshing and easy-drinking! Intense aromatics of tropical fruit, green apple, citrus and candied ginger compliment the fruit-driven flavours on the palate. An underlying sweetness is nicely balanced by vibrant acidity, making this the perfect sipper for any occasion. Enjoy!

Winemaking Notes

Selected parcels of aromatic white varieties throughout Niagara were selected for this wine - each was vinified separately, fermented at cool temperatures in stainless steel to help retain the vibrancy and character of each grape. After careful selection of the final blend, the wine was sterile filtered and bottled under screwcap to help retain aromatic freshness. Some of the grapes selected were source from our own vineyards, while others were sourced from Niagara growers whom we work closely with through the entire growing season.

Food Pairings

This is a very versatile food pairing that works with a variety of different types of cuisine especially anything with a little bit of spice! This is the perfect wine to go with Thai food, Chicken Skewers, BBQ Shrimp and Summer Salads.

Varietal Composition: Riesling, Gewurztraminer, Pinot Gris and Muscat

Appellation: VQA Niagara Peninsula

Cooperage: Stainless steel

Alcohol: 11.5%

Residual Sugar: 18 g/l

LCBO #: +303040

Retail: \$14.95



FIELDING ESTATE WINERY

FIELDINGWINES.COM

Represented by EPIC WINES AND SPIRITS INC

contact@epicwinesandspirits.ca

