

# 2024 FIELDING ESTATE FIRELIGHT

VQA Niagara Peninsula



## FIELDING

ESTATE WINERY

### Tasting Notes

Crafted with an emphasis on balance & freshness, this white wine brings together the best qualities of some of our favorite varietals at Fielding. This blend of Sauvignon Blanc, Muscat & Riesling is bursting with citrus, peach & lychee with hints of soft floral notes. We are excited to release our first lower alcohol, premium wine.

### Winemaking Notes

Vinified with the purpose of creating a light, dry wine that is full of flavour & charm. Each varietal was picked early in season and kept separate in the cellar fermenting in stainless steel tanks to dryness ~ then blended & aged on lees in stainless steel prior to bottling. Filtered and bottled under screwcap to help retain aromatic freshness.

### Food Pairings

Grilled white fish with mango salsa, fish tacos with cilantro & avocado, Spring pea & asparagus salad, grilled chicken with herbs, lemon roasted asparagus & Greek inspired dishes such as spanakopita, grilled lamb or pork kabobs.

Varietal Composition : Sauvignon Blanc, Muscat, Riesling

Appellation : Niagara Peninsula

Cooperage : Stainless Steel

Alcohol : 9.2%

Residual Sugar : 0.5 g/l

LCBO #: +46017

Retail: \$19.95



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FIELDINGWINES.COM

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