

2019 Late Harvest Vidal

CERTIFICATION: Organic - Ecocert, Biodynamic.
Suitable for vegans and vegetarians.

IN THE VINEYARD:

Varietal : 100% Vidal
Appellation : VQA Niagara Peninsula
Harvested : November 13, 2019
Brix at harvest : 33.6°

IN THE WINERY:

Picked in the deep cold of night on our estate and pressed in the morning sunshine to extract sweet, concentrated juice for this small lot Late harvest wine. Bentonite fining and sterile filtration at bottling.

Alcohol: 13.9 %
Titratable Acidity: 15.33 g/L
pH: 3.37
Residual Sugar: 99.8 g/L
Closure: Screwcap
Cases Produced: 111

IN THE GLASS:

Baked & candied apple notes accompany subtle botrytis influence of dried pear, orange marmalade & rye berry. Striking, balancing acidity provides incredible structure on this dessert wine. Serve with Foie gras, apricot macaroons, apple pie, cheddar cheese, lemon pound cake.

