

## 2019 Late Harvest Vidal VQA 375ml

**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: Natural cork  
Cases Produced: 111  
Bottling Date: March 3<sup>rd</sup>, 2020

### 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.

