

PAUL ROSS **RIESLING** 2010

TASTING NOTE This light, refreshing wine is particularly aromatic. Its citrus aroma is sharp and piercing with subtle mineral overtones, combined with natural high acidity. The impression of rain washed stone carries through on the palate together with a fine, vibrant acid structure that balances a delicious touch of sweetness on the finish.

VITICULTURE The fruit for this wine was grown on the Twenty Mile Bench on the Niagara Escarpment on very thin rocky clay soils with a limestone substrate providing exceptional minerality to the eventual wine. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis and careful shoot and bunch thinning was carried out to produce a crop level of 2.5 tonnes/acre.

WINEMAKING Made in a classic Alsatian-inspired style on the moderately steep clay and limestone sides of the Twenty Mile Bench, the fruit was machine-picked at moderate ripeness levels to capture the vivacity and natural acidity of the variety. The grapes were pressed using a very low maceration press cycle and the resulting juice was cold-settled, then racked to fermentation vessels. The juice was inoculated in a stainless steel tank using cultured yeast and cool fermented.

ROSS EN PRIMEUR 12 x 750ml 55 cases \$359.40 (\$29.95 per bottle)

Released: July 2011

