

ROSEWOOD

ESTATES WINERY



2014 Long Rows White



Appellation:	VQA Niagara Peninsula
Vineyards:	21st Street Vineyards & Emerald Shore
Composition:	45% Riesling, 29% Chardonnay, 26% Chard Musqué
Type:	dry white wine
Alcohol:	11.8%
Residual Sugar:	11.3 g/L
Bottling Acidity:	8.4 g/L
Bottling pH:	3.36
Ageability:	3 to 5 years from harvest (2017 to 2019)
Production:	554 cases (750ml x12)
Price:	\$12.95

Winemaking Notes

The 2014 Long Rows White is drawn from three different grape varieties grown in three different vineyards. Each grape variety was harvested and processed separately, with the focus being on gentle handling and cold fermentation with selected yeast strains to maximize the fruit characters of the wine. Following fermentation trials were carried out to determine the final proportions of each variety in the blend, and the wine was then assembled in December. Filtration and bottling took place in February of 2015.

Tasting Notes

2014 Long Rows White is a unique blend of Riesling, Chardonnay and Chardonnay Musqué. With complex origins like that you would expect a wide range of aromas and flavours, and this wine does not disappoint. Flowers and citrus shape the nose, most notably honeysuckle, orange and lemon juice. The palate shows yet more citrus, which is joined by pineapple, green apple and pear. The wine is crisp and refreshing, evidence of the Riesling portion, while at the same time showing Chardonnays' creamy texture.