

2022 Four Feathers

Descriptors: ripe red apple and pear, lemon – lime citrus fruit

Appellation: VQA Niagara Peninsula

Composition: Riesling (41.6%), Chardonnay (40.7%), Sauvignon Blanc (15.9%), Pinot Grigio (1.8%)

Winemakers: David Johnson, Kevin Chuan Qin

Harvest Dates: Sept 09-Oct 10, 2022

Fermentation:

The grapes for this wine were both hand-harvested and machine harvested; the juice was pressed and transferred to 100% stainless steel tanks for temperature- controlled fermentation in our cellar.

Cellaring potential:

1-2 years; meant to be enjoyed in its youth

Bottling date:

February 10, 2023

Total Production:

2501 cases

Wine analysis:

pH 3.31; alc./vol; 12.9% TA 6.1 g/L; R.S. 15 g/L

Retail Price: \$15.95

Availability:

Winery Retail Store, LCBO GL, June 23, 2023 (# 341586); licensee

Vegan-friendly 

Tasting Note:

Floral and citrus aromas meld nicely with hints of minerality and savoury fennel. It blankets the palate with glorious mouthfuls of fruit—ripe red apple, ripe pear and lemon-lime nuances. Medium-bodied, slightly off-dry with good balance. This showcases a price-quality ratio that skews well in your favour.

