

## 2021 VIOGNIER

A cool glass of this Rhone valley varietal offers aromatic white peach and tangerine peel plus subtle notes of honeysuckle and vanilla on the palate. Sourced from mature 20+ year old vines, the wine reflects the local stoney, loam soil that enhances the natural 'peachy' aromas. You'll also find a welcoming 'oily' texture with a freshness that is reflective of the Niagara terroir. Fermented and aged in French oak. Residual Sugar <2.0 g/L, Acidity g/L 6.2.

## 2020 ESTATE RIESLING

Gold Medal Winner AND the Lieutenant Governor's Award Winner at 2022 Ontario Wine Awards. A beautiful wine – ripe, dry, balanced, and seamless. Riesling is a signature varietal for Niagara and the marvelous 2020 vintage allowed Wending Home's winemaker to create something amazing. Planted on the estate in 1998, the selected Riesling clone is known for producing a more mineral and citrusy wine. In this case, lemon, grapefruit and a smoky flintiness shoot through the fruit along with lemon oil and biscuit thanks to extended lees contact. A minor addition of Gewurztraminer provides lift. Impressive aging potential. Residual Sugar 6.1 g/L, Acidity g/L 9.1

## 2020 ESTATE WENDING SOUTH

From the winery's estate vineyard, Wending Home has created a rare terroir-driven red blend with 52% Dornfelder, 25% Cabernet Franc, 15% Gamay and 8% Lemberger from the marvelous 2020 season. The dense, dark, blackberry fruit of Dornfelder is a treat in Niagara, but on its own would be less complex and a bit soft. The Cabernet Franc brings a ripe and full palate with fine-grained tannins and raspberry fruit. Gamay adds black pepper-spice, forest floor and bright cherry fruit. Lemberger, another grape that is a Niagara rarity, contributes beautiful dark plummy colour and nose with fine tannins and acidity. All very much in the tradition of complex red blends so appreciated in classic wines from many of the world's finest wine regions. Fermentation was in stainless steel as separate varietals, then blended and barreled for 18 months in French and American oak. This wine appeals to enthusiasts that appreciate reds that are fresh, delicious, textured and age-worthy. Residual Sugar <2.0 g/L, Alcohol 13.1% , Acidity g/L 7.213