

Harvest Specifications

Grape variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Riesling	Oct 11	18.5°	9.5	3.12	100%

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
11.7%	7.9	3.12	4.7 g/L	264 cases

Price $24.95, to be released summer of 2027

The 2024 growing season was what may be called a rather typical Niagara growing season. Enough rain, but not too much, enough sunshine and heat, and average timing. In the end, although just a bit less ripe than anticipated, the grapes were in great shape.

Our Wending Home Riesling style is drier and more full-bodied than more common variations of Ontario Riesling and our winemaking creates more layers of flavour intensity and texture. But these attributes are also closely tied to the maturity of the wine, the age of the vines and the health of the plantings. The connection between wine characteristic and vineyard site is not the result of a frivolous imagination, terroir is a clear contributor to wine qualities. And Riesling presents that case so well! But in addition to terroir factors, there are others and the clone of Riesling that we have planted (planted in 1998) is the Weiss 21B clone. A more mineral and citrus wine is often the result with this clone. In this case we find lemon, grapefruit and a smoky flintiness shot through the pure fruit. Extended lees contact (the yeast sediment of spent yeast cells after fermentation) even add a bit of lemon oil, biscuit and a fuller, more satisfying mouthfeel.

Winemaking with Riesling is so simple! … Lightly pressed grapes yield clear juice that is fermented cool at about 17 – 18 deg C then halted at a desired sweetness (only 4.7 g/L) with chilling to stabilize and hold the wine from further fermentation, then held on lees until just before filtration and bottling.

Niagara Rieslings are superb cellar candidates. Despite the fact that our Riesling presents with delicacy, our Riesling does hold on to vibrancy and verve for many years – and reward the aging by not simply staying youthful, but adding further notes of fruit, spice and especially a richer texture. The fact that we are releasing this wine in 2027 speaks to allowing the wine to show its best – after some of that desired maturation.

Reviews and Awards

This wine has not been released so there are no awards that we can let you know about – yet.

But here is a review by a wine writer in Niagara, Lydja Biro, of Divine-Vines.ca

> **Wending Home Estate Riesling 2024** ($24.95, Score 90)
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> *A dry Riesling that is at the same time refreshing and rich with lovely mid-palate weightiness. The wine opens with floral, lanolin and lemon-lime zest aromas. On the palate it offers peach, pear, a bit of lemon oil and biscuit. Beautifully balanced with a lifted long finish, enjoy this wine with herbed roast chicken or pork schnitzel.*