

150 eh



Beautifully crafted artisanal wine,
made with care beneath the stars

2013
VQA / VINEMOUNT RIDGE / VQA
WHITE WINE / VIN BLANC

calamus ESTATE WINERY

150 eh! Celebrate Canada's birthday and all we love about this country. Sip 2013 VQA Riesling served with foods from both coasts; pair with PEI oysters or BC salmon. No sea food for you? Great with lemon chicken, herbed pork tenderloin or soft rind cheeses. This versatile grape produces the perfect food wine, with green apple on the nose and citrus and firm peach on the palate. Enjoy!

750 ml / 11.6% alc./vol.

WHITE WINE / VIN BLANC
CONTAINS / CONTIENT SULFITES
PRODUCT OF / PRODUIT DU CANADA

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ONTARIO CANADA L0R 1S0
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CANADA 150

54-WL-667



2013 150 eh White

UPC 693550000899
Bottling Date Sept 2015
Release Date June 2017
Price \$13.75 (including bottle deposit)
Vintage 2013
Vineyard Ball's Falls
Appellation Vinemount Ridge
Soil Type Clay/loam
Age of Vines 2002

Tasting Notes:

Colour Light straw
Aroma Citrus with green apple on the nose.
Palate Flavours of green apple and citrus, this off-dry Riesling is well balanced with good acidity.
Food Pairing Seafood chowder, sesame chicken salad, grilled shrimp, BBQ pork, or soft-rind cheeses.

Serving Temperature

Chilled

Soil Type Clay/loam

Cellaring

Drink now or cellar up to 2018

Age of Vines 2002

Notable reviews (See 2013 VR Riesling)

Silver Medal—2015 FLIWC
Bronze Medal—ACWC 2016

Andre J Proulx—4 Stars: Apple, Lemon, and Lime dominate this wine with a nice mineral note layered over it. This is another superstar Riesling from Ontario coming in under the twenty dollar mark. Striking a perfect balance between acidity and fruit flavours with just the slightest hints of sweetness on the finish.

Varietal/Blend 100% Riesling Clone 21B

Dean Tudor of Gothic Epicures April 2016—...from 13 year old vines, typical of Ontario riesling but more appley and citric, off-dry mode (some peaches). Try as an aperitif social wine for its fruity finish, or spicy first course such as seafood. Quality/Price rating is 90 points.

Quantity Made cases

Harvest November 5, 2013

Vinification Stainless steel

Alcohol Content 11.6 %

Sugar Content 13.1 g/L

LCBO #