calamus



2013 COSMIC WHITE VQA / NIAGARA PENINSULA / VQA WHITE WINE / VIN BLANC



## calamus ATE WINERY

Beautifully crafted artisanal wines. Made with care beneath the stars.

The Cosmic name celebrates Calamus Estate Winery's on-site deep space telescope and the wine celebrates the best of each vintage. Our 2013, showcasing Niagara's cool climate whites, is a lively off-dry blend of Riesling, Chardonnay and Gewürztraminer. Enjoy with seafood, pasta with cream sauces or on its own!

750 ml / 12.1% alc./vol. white wine / vin blanc

Visit and enjoy our wines! 3100 Glen Road Jordan ON LOR 1SO CALAMUSWINES.COM



Product of / Produit du Canada Contains / Contient Sulfites 54-WL-667



## 2013 Cosmic White

**UPC** 693550000813

**Bottling Date** April 22, 2015

**Release Date** Feb. 28, 2016

> **Price** \$14.95

Vintage 2013

Vineyard Bartlett Creek, Falls vineyard

Niagara Peninsula **Appellation** 

Soil Type Clay/loam

Age of Vines 2002

Varietal/Blend 43% Riesling, 43% Chardonnay, 14%

Gewurztraminer

**Quantity Made** 365 cases

> Harvest September 2013

Vinification Stainless steel tanks

**Alcohol Content** 12.1%

**Sugar Content** 5.8 g/L

> LCBO# 255893

**Tasting Notes:** 

Colour Pale yellow

**Aroma** White pear with some minerality

**Palate** White peach, floral with a hint of flint and

minerality.

**Food Pairing** Oysters, garden salad, mussels or light

cheeses

**Serving Temperature** Chilled

> Drink now to 2018 Cellaring

Bronze Medal-2016 FLIWC **Awards** 

Notable reviews

Tony Aspler—09/15 Colour: straw colour. Nose: minerally, grapefruit nose Taste: medium-bodied, dry, apple and grapefruit flavours with balancing acidity.

Drinkability: Now

David Lawrason—09/15 This is a riesling, chardonnay, gewurz blend with a quite lifted, pretty quite floral aromas including peach, lemon and vague honey. It's mid-weight, fresh and quite polished with good acidity and citrus flavours. Well made and very good value.

Updated April 18, 2016