

# Ontario RIESLING

Riesling is a late-budding and mid- to late-ripening grape that flourishes in Ontario's cool climate. The long, slow ripening period enables the development of intense aromas and balanced acidity. Ontario's unique terroir—especially along the Niagara Escarpment—provides the perfect environment for Riesling.

Optimal growing conditions are found on well-draining, sandy-clay or loam soils, and in regions enriched with limestone and slate.

## HARNESSING ONTARIO'S TERROIR

Ontario winemakers use a combination of techniques to craft exceptional Riesling wines:

- **In the vineyard:** Site selection is key to preserving Riesling's crisp acidity and delicate flavors. Canopy management ensures the grapes receive optimal sunlight without compromising acidity.
- **In the winery:** Gentle handling is crucial to preserve purity and brightness. Stainless steel fermentation is commonly used to maintain a clean, fresh profile, with temperature control ensuring the aromatic qualities shine through. Winemakers may also adjust the level of residual sugar, depending on the desired style.

### *Learn More*

Riesling in Ontario is not just a grape variety but a testament to the region's winemaking prowess and commitment to quality.

## CHARACTERISTICS

*Green-skinned variety*

*Used to make white wine with medium to intense aromatic character*

*Late-budding, mid- to late-ripening*

## CHALLENGES

*Grows best in site that allows for long, slow ripening*

*Canopy management is critical to ensure grapes get sunlight without losing acidity*

*Can require careful site selection for protection, airflow, and drainage*