



Riesling to Believe

Wineries to visit: *Cattail Creek Estate Winery, Konzelmann Estate Winery, Maleta Estate Winery, Strewn Winery*

Riesling is our unsung hero, a true Niagara-on-the-Lake classic, thriving in our cool climate conditions. The Wineries of Niagara-on-the-Lake create gorgeously aromatic Rieslings that are notable for their fine balance of acidity (a citrusy freshness that makes them a great partner to a wide variety of foods), minerality (derived from the soil) and sweetness (defined by fruit characteristics). If you're looking for a white wine that is versatile beyond compare, this is the wine to explore.

The Riesling is a grape variety that **Cattail Creek Estate Winery** loves to grow and the winery likes to have fun with this grape variety because it is so versatile. The winery itself is located in the heart of the family's Riesling vineyard, which has numerous lots of Riesling vines of different ages and clones.

Herbert Konzelmann, a fourth generation wine master and founder of **Konzelmann Estate Winery** makes Riesling wines that reflect the centuries-old Riesling winemaking traditions of Germany, where he hails from. Herbert has been making Germanic-style, dry, off-dry and late harvest Rieslings, as well as Riesling Iceswines in Niagara-on-the-Lake for well over 25 years.

At **Strewn Winery**, Riesling is viewed as the under-recognized and over-achiever Ontario wine. Riesling's hallmark is acidity, the refreshing cleansing quality that makes it a wonderful companion for food. Home of Canada's only Winery Cooking School and Terroir La Cachette Restaurant, Strewn likes to put that assertion into practice, by pairing their wide variety of Rieslings with locally-inspired cuisine.

At **Maleta Estate Winery**, there is more than one "reason to Reisling". All of Maleta's Rieslings are produced from the vineyard's 40-year-old vines, including a dry and a medium-sweet style, a Riesling Iceswine and a fabulous sparkling Riesling made in the méthode traditionnelle.