

Gibson
family
group



TWO SISTERS VINEYARDS

Riesling

VINTAGE: 2018

GRAPE(S): Riesling

COUNTRY: Canada

APPELLATION: Ontario, Niagara Escarpment VQA

VINEYARD: 58% Foxcroft, 42% Lenko

SUGAR: 20 g/L

ACIDITY: 8 g/L

ALCOHOL: 10%

STYLE: Off-Dry

FOOD PAIRINGS: Roast pork, spicy dishes, Indian and Thai food.

THE DOMAINE: Established more than a decade ago and awarded “Best Small Winery in Canada” by the National Wine Awards, two sisters, Angela Marotta and Melissa Marotta-Paolicelli have created a gorgeous estate producing super-premium and luxury wines in Canada. Settling in the Niagara region, particularly Niagara-on-the Lake, the Marotta family winery reflects their passion to bring people together over Italian food, pristine Bordeaux style wines and culture. Taking a non-interventionist approach, winemaker Adam Pearce is dedicated to drawing on the unique soil composition and terroir on the estate. The first of its kind, estate grown Blanc de Franc sparkling, showcases Ontario at it’s finest, while their elegant whites, sourced from leading vineyards in the cooler, mineral-rich Niagara Escarpment Benchlands highlights the delicate and delicious nature of our VQA. The complex estate red Bordeaux varieties from the warm Niagara River sub-appellation, rivals it’s French counterpart. Angela and Melissa’s motivation and commitment to excellence is evident in every wine produced. Along with Adam’s expertise and meticulous approach to winemaking, Two Sisters Vineyard represents the best of Ontario, proving once again there is no place like home.

VITICULTURE AND VINIFICATION: 100% stainless steel. Created using fruit from the cooler, limestone-rich Escarpment Benches, specifically the Foxcroft and Lenko Vineyards. The summer of 2018 was cool, leading to exceptional acidity in the crop. The wine was carefully vinified in order to retain enough sweetness to balance the pronounced flavors and acidity. Fermentation at very low temperatures created the inviting aromatics, and light lees ageing added texture and character.

VINTAGE DETAILS: A reduction in yield for 2018 can be attributed to two main factors: long dry spells which resulted in small berry size at veraison; and the necessary dropping of fruit, particularly for those varieties that started to breakdown prematurely, due to humidity, at a time when the grapes had already softened. This was the case for Riesling and Pinot Gris, and to some extent, Chardonnay. However, above average heat paired with a dry summer allowed a good level of ripeness and concentration to develop in remaining 2018 fruit. Outlook for wines from this vintage is positive.

TASTING NOTE: Bursting with ripe citrus, peach, honey and orange blossom. This wine is off-dry and characterized by electric acidity. Stony minerality hovers in the background, adding depth and texture to the wine.

PERSONAL NOTES: