

Gibson  
family  
group



# TWO SISTERS VINEYARDS

## Riesling Icewine

**VINTAGE:** 2013

**GRAPE(S):** Riesling

**COUNTRY:** Canada

**APPELLATION:** Ontario, Niagara Peninsula VQA

**VINEYARD:**

**SUGAR:** 195 g/L

**ACIDITY:** 11 g/L

**ALCOHOL:** 10%

**STYLE:** Sweet and tropical

**FOOD PAIRINGS:** Fruit desserts, white chocolate mousse, creme bruleé.

**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 its 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 its 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:** The fruit for this luscious Riesling Icewine was harvested at -9C. The juice was fermented and aged in stainless steel to retain the beautiful concentrated flavours and balancing acidity.

**VINTAGE DETAILS:** 2013 was an interesting year with some significant weather variations through the growing season. Earlier ripening varieties benefited from good harvest conditions in September. Ontario wines can be expected to play to their cool climate strengths this year – Chardonnay, Riesling, Cabernet Franc and Pinot Noir should fare well along with the aromatic whites. The variability of weather may well highlight the unique character of individual appellations, and will certainly differentiate wines from specific vineyards.

**TASTING NOTE:** Explosive character of tropical fruits: mango, pineapple, papaya and tangerine. Also showing notes of tart Meyer lemon, ripe apple and pear. Very complex with a creamy texture and long finish.

**PERSONAL NOTES:**