

Trius

Niagara-on-the-Lake

White 2008

VQA ONTARIO

"Since 1989 Trius has been setting the standard for excellence in wines from Niagara-on-the-Lake. Our award winning blends and single-varietal wines are artfully made and aged to perfection. A true expression of our winemakers' talent, and the terroir of Niagara."

WINE MAKING

- Harvested from Niagara Peninsula vineyards.
- 33% Gewurztraminer, 30% Riesling, 23% Pinot Gris, 6% Savagnin, 6% Chardonnay and 2% Sauvignon Blanc.
- A small portion of the Gewurztraminer and all the Pinot Gris, Savagnin and Chardonnay is French oak aged for 5 months for added depth of flavour.
- The Sauvignon Blanc is fermented and aged in an egg-shaped concrete tank to retain varietal character and provide minerality and freshness.

FLAVOUR PROFILE

- Clear and bright with an aromatic bouquet of stone fruit (including peach and apricot), ripe apple, spring blossoms and a touch of oak.
- A slightly rich, medium-bodied white wine with sweet apple, pear and tropical fruit flavours on the palate.
- Tangerine, orange and peach flavours refresh on the finish.

WINE ANALYSIS

- Sugar Code: (1) Dry, 7.0 g/l
- Alcohol: 12.5%
- Total Acidity: 7.1 g/l
- PID#: 1050968
- UPC#: 0 48162 01181 6
- Price: \$19.95 (+ bottle deposit)

SERVING SUGGESTIONS

- Serve at a cool 11 to 13°C.
- Serve with a fresh summer fish fry; roasted chicken on crusty rolls; cold poached salmon appetizer; crab cakes; lobster salad.
- Try with gourmet white pizza topped with caramelized onions, mozzarella cheese, smoked grilled chicken and zucchini.
- Drink young and fresh.



TRIUS – THE ART OF EXCEPTIONAL WINEMAKING.

June 2009

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