

# CHÂTEAU DES CHARMES 2005 HARVEST REPORT

SATURDAY SEPTEMBER 24, 2005

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**Grape Variety:** Riesling

**Vineyard Block:** Creek Road Vineyard

**Sub-appellation:** Four Mile Creek

**Weather Conditions:** Sunny with a few clouds, 21°C

**Yield:** 3 tonnes per acre

**Brix:** 22.5°

**ph:** 3.2

**Total Acidity:** 7.0

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## Field Notes:

My last Harvest Report discussed the Merlot harvest. You might expect this means all the white varieties have been picked. However, today we picked Riesling. It is an interesting overlap: Merlot is one of the early-maturing red Bordeaux varieties and Riesling is one of the late-maturing varieties.

Riesling is particularly well suited to Niagara. It is native to Germany and Alsace, France both cooler climate viticultural areas like Niagara. As a result, it is one of the hardiest *vinifera* varieties. Riesling is also one of the most versatile varieties. It can make wines that are bone dry, off-dry, semi-sweet, late harvest, Icewine and it is even used in some sparkling wines like our Sec. And, in very special years, it can be botrytis affected and make Sauternes-like desert wines. For these reasons, Riesling is extensively planted in Niagara. Riesling has enjoyed a resurgence in popularity owing to many consumers looking for a non-oaked wine that is crisp, refreshing but still has enough weight to pair well with food. It's a perfect fit. When it is made well, Riesling can also be quite age-worthy.



Picking Riesling.



A very nice Riesling crop.

As always, please feel free to email me directly if you have any suggestions or questions. Watch for many more postings as the harvest continues.

*Michèle Bosc*

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