

THE
GRANGE
of
PRINCE
EDWARD



Vintage Notes:

The summer in Ontario was warmer than average, particularly in Niagara, with many regions experiencing intense heat. While rain often came in large bursts, it typically fell at night, allowing for rapid drying during the day. Long dry spells balanced isolated storm events, and the region saw relatively few weather disruptions compared to other parts of the world. September, particularly, was warm and humid, which posed some challenges, especially for white varieties like Riesling and Chardonnay, among others, which are more sensitive to disease pressure. However, these conditions also resulted in highly concentrated flavours and vibrant colour development in red varieties. Harvest conditions were largely ideal, with dry, warm weather during the final push in October.

Our Almanac Series features fresh and drinkable blends made from varieties that were abundant in the vineyard that vintage year. They are a 100% accurate vinified taste of the season! Cheers!

2024 Almanac White

VQA Ontario
\$13.94 Retail
\$11.85 Licensee

11% alc./vol.

RS 9 g/L

PH 3.45

TA 7.4

MLF No

550 cases produced

Stelvin Closure

Brix at Harvest 21

Vineyards - (R)Fielding/(CH)Creekside

65% Riesling, 35% Chardonnay

Harvest Dates: Sept 30 / Oct 4 2024

Release Date: May 2025

Tasting Notes:

Vibrant citrus notes of Meyer lemon and lime zest intertwine with ripe, aromatic orchard fruit, delicate florals and a touch of waxy honeycomb. The palate is fresh, lean, and effortlessly playful, with a light, elegant texture. Bright acidity carries through to a beautifully crisp finish for this refreshing blend of Riesling and Chardonnay.

Winemaking Notes:

Vinified separately in stainless steel tanks. Long cool fermentations to promote aromatics. Riesling fermentation was halted to preserve residual sugar. Blended in January 2025.

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