



FRED WINES

MAIN FEATURES

VQA Niagara-on-the-Lake

Total Production

107 cases

Grape varietal

86% BA Riesling
7% Sauvignon Blanc
7% Viognier

Harvest

September 31, 2022 -
October 20, 2022

Growing Conditions

Semi-continental cool climate largely influenced by the interplay between Lake Ontario's moderating influence and the ridge of the Niagara Escarpment.

Soil Type

Shallow glacially deposited soil, atop a bedrock of red shale formation.



WILD SIDE 2022

Capturing the adventurous spirit of the vineyard, our "Wild Side" invites you to savour its bold heart and audacious spirit. Discover captivating aromas of struck flint, sweet quince, and crisp northern spy apples, while a lively mix of pomelo and succulent nectarine creates a dynamic experience in every glass. With just a touch of natural sweetness, balanced acidity, and a satisfying medium body, along with flavors of apple, pear, nectarine, and quince, a hint of honeyed sweetness, and delicate chamomile hints, adding intriguing complexity. Let your adventurous spirit roam free and embrace life's exciting moments. "Wild Side" is an unexpected celebration of existence, perfect for moonlit adventures and bold conversations. Embrace your adventurous spirit and the wild with open arms.

VINIFICATION

Wild fermentation

Fermentation vessel

Riesling in stainless steel

Sauvignon Blanc in 225L neutral french oak barrel

Viognier in 500L acacia barrel

DATA AT BOTTLING

Alcohol: 11%

Residual sugar:
27.49 g/ L

TA: 7.36 g/L

pH: 3.17

Each vintage of Fred Wines is crafted using carefully selected grapes from our friends in the Niagara region. Variety makes life worth living and wine worth drinking; therefore, we look forward to the ever-changing harvests that lead us to source grapes that best embody the style of each wine.

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