



ICEWINE

Gold Vidal

VQA NIAGARA PENINSULA 2012

HARVEST

Constant watch over fluctuating temperatures by vineyard manager Gerald Klose and winemaker Bruce Nicholson saw the desired frigid temperatures finally set in on the fourth week of January 2013. Inniskillin harvested at the desired minimum of minus 10°C. The naturally frozen grapes of Cabernet Franc and Riesling were harvested first from the Woerthle Vineyard, (Line 4 at Concession 6, Niagara-on-the-Lake, within the Four Mile Creek sub appellation) in the early morning hours with pressing following immediately. The Vidal grapes were then harvested from the Brae Burn Vineyard, (Line 3 at the winery site, Niagara River sub appellation). All of the grapes were picked by mechanical harvester. Nicholson achieved the critical balance between the natural sugars and the natural acidities which he strives for.

WINEMAKING

Vidal grapes for this premium Icewine were harvested at a very cold -10 °C. Pressed immediately upon arrival at the winery, the resulting juice was cold settled for 7 days. Racked and inoculated, the wine was allowed to ferment at a cool 15 °C for 19 days and subsequently aged for 4 months on French oak.

WINEMAKER'S NOTES

Abundant aromatics of apricot, peach and pineapple integrate well with the French oak and flavours of mango, clove and orange peel.

FOOD PAIRINGS

Salted crème caramel or traditional crème brule; any ash aged cheeses; tarte tatin; Vidal French onion soup or caramelized onion tart.



PRODUCT INFORMATION

Size	375ml, 200ml, 50ml
Product#	534396, 990895, 534404
Availability	Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	9.5%
pH	3.55
Residual Sugar	258.7 g/l
Total Acidity	11.1 g/l

RELEASE DATE

Aug 2013