



**JACKSON-TRIGGS**  
— V I N T N E R S —

## Wine Profile

### Proprietors' Reserve 2007 Vidal Icewine VQA Niagara Peninsula



#### Harvest

The grapes for the Jackson-Triggs 2007 Proprietors' Reserve Vidal Icewine were harvested on January 20th and January 25 at between 39.9° and 41° Brix from the select vineyards of Skubel, Lament, Knizat, Seeger, and Atalick in the Niagara Peninsula.

#### Winemaking

The naturally frozen grapes for our Vidal Icewine were pressed at an average of -10°C thus enhancing the varietal's sweetness and concentrated aromatic flavours. This was followed by fermentation in stainless steel to preserve the wine's intensity.

#### Winemaker's Notes

This richly textured wine displays fresh tropical aromas of papaya, mango and apricot. Bold fruit flavours balanced with fine acidity caress the palate and conclude with an exquisite silky finish.

#### Food Pairings

Serve slightly chilled on its own or with fresh fruit, foie gras, rich paté or a selection of fine cheeses.

#### Awards and Accolades

Previous vintages have been awarded:

\*Grand Gold Medal, Vinitaly, Verone, Italy

\*Gold Medal, International Wine & Spirits Competition, London, UK

\*Gold Medal, Canadian Wine Awards, Penticton, B.C.

#### Product Information

**Size** 375 ml

**CSPC#:** 594002

**Cases Produced:** 6000

**Availability:**

\*Please check with your provincial liquor board or wine retailer for current prices and availability. Prices may vary from province to province.

#### Technical Analysis

Alcohol/Vol: 10.5 %

Residual Sugar: 248 g/l

Total Acidity: 11.4 g/l