



ICEWINE

Vidal Pearl

VQA Niagara Peninsula

2018

HARVEST

After a spectacular warm and dry fall the weather turned sharply cold in November, bringing the first hard frost in the first week of the month and the first freeze/thaw event shortly thereafter allowing the grapes to begin developing all the classic Icewine characteristics. Ready for harvesting in the early morning of December 14 the Cabernet Franc, Cabernet Sauvignon, Riesling and Vidal were harvested over the next few consecutive days, as temperatures were perfect falling between -9°C to -11°C. Thanks to this early harvest, the juice was of the highest quality, with plentiful yields and excellent concentration.

WINEMAKING

This unique Canadian product was harvested at the height of Canada's crisp winter. Naturally frozen on the vine and then picked when the temperature drops to a frigid -10C. Only a small amount of concentrated nectar can be squeezed from each bunch. The juice is then slowly fermented at an average temperature of 15 C to achieve a rich, specialty wine know as Icewine.

WINEMAKER'S NOTES

This popular Inniskillin Icewine boasts a variety of tropical fruit including orange , mango, and lemons. Flavours of peach and apricot are balanced by a fresh crisp lively acidity.

FOOD PAIRINGS

Think texture not just sweetness! Perfect on its own; a variety of cheeses (blue veined, aged cheddar, rich cream cheeses with dried fruits); seared scallops; lobster; rich pates; fruit based desserts.



PRODUCT INFORMATION

Size	375 mL
Winemaker	Bruce Nicholson
Product#	551085

TECHNICAL ANALYSIS

Alcohol/Vol	9.5 %
pH	3.57
Residual Sugar	245 g/l
Total Acidity	10.5 g/l
Oak Aging	NO