



# JACKSON-TRIGGS

## ESTATE WINES



### PRODUCT INFORMATION

Size: 375 mL  
Product#: 594010  
Winemaker: Marco Piccoli  
Availability: Select Wine Rack  
and LCBO locations  
and the Niagara  
Estate Winery

### TECHNICAL ANALYSIS

Alcohol/Vol: 9.5%  
pH: 3.61  
Residual Sugar: 248 g/l  
Total Acidity: 10.5 g/l

### ICEWINE

2013

VIDAL

VQA NIAGARA PENINSULA

### HARVEST

Optimal ripening conditions contributed to good complexity and exceptional quality for the 2013 vintage. A cool start to spring saw a transition into a warm summer with excellent ripening. Abundant sunshine, minimal rain and warm daytime temperatures during September through mid October provided white varietals with distinct aromatics and ripe fruit, particularly Sauvignon Blanc, Gewurztraminer and Riesling. Harvest began on September 6th with the sparkling base for Chardonnay and Pinot Noir. Good colour extraction and tannins in the full range of reds reflect their good phenological ripeness, especially Merlot and Pinot Noir.

### WINEMAKING

The grapes used to produce this Icewine were left on the vine until mid December when an ideal temperature of -10°C was reached. It was at this point that they were harvested and immediately pressed to yield the concentrated nectar. The juice was settled, and warmed to start fermentation with yeast selected specifically to be able to endure the rigorous task of fermenting such concentrated juice. The process was carefully monitored and halted when the perfect balance of sweetness, acidity, and alcohol was reached.

### WINEMAKER'S NOTES

This vintage of Vidal Icewine exhibits great aromatic intensity, with notes of tropical fruit, honeysuckle, and caramel. The nose translates well into the palate with more honey notes, papaya, apricot and mango leading to a silky and luscious finish.

### FOOD PAIRINGS

The 2013 Reserve Vidal Icewine is bursting with juicy tropical fruits. It is delightful when served with unique dishes such as spicy Thai spring rolls, Vidal-glazed pork tenderloin, & chilled strawberry soup; a taste sensation with a variety of cheeses, such as blue-veined (Roquefort), triple cream, goat's cheese, and aged Parmesan.

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