



ICEWINE

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

Harvested at the pinnacle of Canada's crisp winter, the grapes are left on the vine and harvested when the temperature drops to - 10 °C. Only a small amount of juice is pressed out of each grape. Cold settled and racked off clean, the juice is fermented cool at an average temperature of 15°C for approximately 2 weeks to 2 months.

WINEMAKER'S NOTES

Intense aromatics of mango, apricot and honey beautifully integrated with flavous of peach and candied brown sugar. This wine is all held together by crisp bold acidity.

FOOD PAIRINGS

Blue veined cheese with dried fruit or fresh peaches or pears; roasted chicken with grilled peaches; fresh papaya and lime salsa with grilled white fish; traditional peach pie.



PRODUCT INFORMATION

Size 375ml, 200ml*, 50ml
Product# 551085, 990887, 559302
Availability
Select Wine Rack (only 50 mL, 375 mL)
and LCBO locations and the Niagara Estate Winery.
Select vendor locations in AB, MAN, SASK, NS, NFLD,
and the SAQ, and Select International Retailers.

*Direct Delivery

TECHNICAL ANALYSIS

Alcohol/Vol 9.5%
pH 3.48
Residual Sugar 267.8 g/l
Total Acidity 10.7 g/l

RELEASE DATE

Jun 2013

Please enjoy responsibly.