



ICEWINE

# Gold Vidal

VQA NIAGARA PENINSULA 2014

### HARVEST

January 5th, 2015 brought the ideal temperature of minus -10°C required to begin Inniskillin's thirty-first Icewine harvest. Vineyard Director Gerald Klose and Winemaker Bruce Nicholson, began the harvest under a full moon with Riesling and Vidal grapes at the Pratt Vineyard (Line 4 at Concession 6, Niagara on the Lake, formerly the Woerthle Vineyard). The consistent frigid weather allowed us to reach our optimum harvesting temperature which enables us to maintain our high quality standards with the desired sugar levels and acidities in good balance.

### WINEMAKING

The temperature dropping to -10°C the Vidal grapes grown in the Niagara Peninsula were picked and pressed immediately upon arrival at the winery. The viscous juice was allowed to cold settle for 3 days before being racked clean and inoculated with a specifically selected strain of yeast. The juice was fermented in new French oak at an average temperature of 15°C for 16 days before being allowed to age an additional 3 months in oak prior to bottling.

### WINEMAKER'S NOTES

Aromas of peach, apricot, spice and a touch of toasty vanilla are evident on the nose, while intense fruit flavours of mango, apricot and orange balance the crisp acidity of this complex oak aged Icewine.

### FOOD PAIRINGS

Always delicious with the traditional crème brulee or crème caramel; try tropical fruit compote, roasted peaches or pineapple with panacotta; cheeses from fresh chevre to parmesan with a dribble of honey; brown butter lobster salad with baby arugala and hazel nuts; Vidal Onion soup with Niagara Gold cheese crouton (spin off of classical French Onion soup).



### PRODUCT INFORMATION

Size 375ml, 200ml, 50ml  
Winemaker Bruce Nicholson  
Product # 534396, 990895, 534404

### TECHNICAL ANALYSIS

Alcohol/Vol 9.5%  
pH 3.52  
Residual Sugar 255 g/l  
Total Acidity 11.85 g/l