



RIESLING

ICEWINE | 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. Inniskillin harvested at the desired minimum of 14°F (-10°C.) The naturally frozen Riesling grapes were harvested first from the Woerthle Vineyard in the early morning hours with pressing following immediately. Nicholson achieved the critical balance between the natural sugars and the natural acidities he strives for.

WINEMAKING

The grapes for this classic Icewine were harvested at 14°F then quickly transferred to the winery where they were pressed immediately. The small amount of juice that came off our presses was cold settled for six days before racking off to a stainless steel tank. The juice was then inoculated and cold fermented at an average temperature of 59°F (15°C) for 21 days.

WINEMAKER'S NOTES

Aromatics of fresh orange, spice, lemon, and lime. On the palate this rich and elegant wine shows great texture with concentrated flavors of peach and apricot, along with a hint of clove, balanced by a crisp and lively acidity.

FOOD PAIRINGS

Brie with lavender honey; firm, aged Cheddar or your favorite paté with pear and peach chutney; seared scallops with apple celery slaw; classic baked apples.



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| Size | 375ml |
| Alcohol/Vol | 9.5% |
| pH | 3.25 |
| Residual Sugar | 266.4 g/l |
| Total Acidity | 10.8 g/l |