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ICEWINE

Sparkling Vidal

VQA NIAGARA PENINSULA 2011

WINEMAKERS TASTING NOTES

Exotic fruit aromatics as well as peach, orange and honey dominate the nose of this unique icewine. Citrus, mango, lychee and pineapple balanced by a crisp acidity and lively effervescence round out this Inniskillin classic.

FOOD PAIRING SUGGESTIONS

The bubbles of the Sparkling Vidal Icewine offer a fresh, drier sensation to allow great versatility with food. Endless pairings!! The Sparkling retains good texture and strength of aroma and flavours. Greet your guests with this surprise reception wine while pairing it with a variety of appetizers from foie gras to fresh oysters! Wonderful with spicy dishes; tuna tartar with fresh chili and tempura bluecrab with mango and cucumber salsa; rich cheeses from brie to blue; fresh fruit desserts and great with crème brulee.

VINTAGE CONDITIONS

Unseasonably mild temperatures in December finally gave way to a frigid drop of temperatures suitable for Icewine harvesting at the start of the new year. A cold front arrived Jan 2nd and 3rd 2012 bringing in a couple of days of ideal frigid weather with temperatures below minus 10 that allowed the Vidal grapes to freeze on the vine. Vineyards harvested with the Vidal grapes for Sparkling Icewine included Woerthle, Montague and Brae Burn. The ideal cold temperatures provided the frozen grapes with a good balance of natural sugar levels and acidity needed to make great Icewine.

VITICULTURE/VINIFICATION

The grapes for this Icewine were harvested at an average temperature of minus 10 degrees Celsius. Pressed immediately the resulting juice was an ideal 37.7 brix for a sparkling Icewine. Inoculated with a very specific strain of yeast, the juice was allowed to ferment under pressure in a charmat tank at an average temperature of 17 degrees Celsius until it reached an alcohol level of 9.5%.



PRODUCT INFORMATION

Size	375 mL
UPC	
SCC	
Product#	560367
Cases Produced	31,500
Price	
Availability	Select LCBO stores and the Inniskillin Niagara Estate Winery
Winemaker	Bruce Nicholson

TECHNICAL ANALYSIS

Alcohol/Vol	9.5%
pH	3.04
Total Acidity	11.6 g/l
Residual Sugar	219 g/l
Oak Aging	No

RELEASE DATE

August 2012

Please enjoy responsibly.