

# MAISONS MARQUES & DOMAINES

INNISKILLIN



Inniskillin

## Gold Vidal Icewine

Ontario, Canada

Vintage: 2018

### Overview

Though Icewine's roots can be traced to centuries-old German winemakers, there is nothing more quintessentially Canadian than this luscious luxury borne of patience and subzero bravura. Grapes are left on the vine well into the winter months to concentrate and intensify the flavors, as water content freezes, thaws and dehydrates in each precious Icewine grape. Located in Niagara-on-the-Lake at the historic Brae Burn Estate, Inniskillin has been producing world-renowned Icewines from grapes grown in the Niagara Peninsula since 1984.

Vidal is a hybrid (Ugni Blanc and Seibel) that has a thick skin suitable for harvesting late in the season. It is the grape grown most for Icewine in Ontario. Its natural acidity gives great structure to the lusciousness of its tropical aromas and flavors of mango and lychee.

### Winemaking

With the temperature dropping to  $-10^{\circ}\text{C}$  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 after which time it was racked clean and inoculated with a specific strain of yeast and was fermented in new French oak at an average temperature of  $15^{\circ}\text{C}$  for 16 days. The wine was allowed to age an additional 3 months in oak before racking.

### Tasting Notes

Generous amounts of ripe fruit give aromatics of peach, mango, and orange. Flavors of apricot and citrus with hints of clove and a touch of vanilla make this a classic Niagara Peninsula Icewine.

### Harvest Notes

After a spectacular warm and dry fall the weather turned sharply cold in November, bringing the first hard frost in the first week of the month and the first freeze/thaw event shortly thereafter allowing the grapes to begin developing all the classic Icewine characteristics. Ready for harvesting in the early morning of December 14 the Cabernet Franc, Cabernet Sauvignon, Riesling and Vidal were harvested over the next few consecutive days, as temperatures were perfect falling between  $-9^{\circ}\text{C}$  to  $-11^{\circ}\text{C}$ . Thanks to this early harvest, the juice was of the highest quality, with plentiful yields and excellent concentration.

### Food Pairing

Always good with the traditional crême brûlée and crême caramel; try tropical fruit compote, roasted peaches or pineapple with panacotta; cheeses from fresh chèvre to parmesan with a dribbling of honey; brown butter lobster salad with baby arugula and hazelnuts.

### TECHNICAL INFORMATION

Varietals: 100% Vidal Blanc

Wine Alcohol: 9.5%

Titrateable Acidity: 10.5 g/L

pH: 3.65

Residual Sugar: 233.6 g/L