

MAISONS MARQUES & DOMAINES

INNISKILLIN



Inniskillin

Jackson Triggs Vidal

Niagara Peninsula VQA, Canada
Vintage: 2019

Overview

Jackson-Triggs Icewine stay true to the grassroots of making Icewine in Canada. The winery team ensures that the wine shows a true expression of the terroir and preserves the varietal characters of each Icewine Jackson-Triggs produces. This passion gives us Icewines that show purity and intensity of fruit, with the magical balance of sweetness and acidity that make them so unique and wonderful.

Winemaking

After undergoing a series of freeze/thaw cycles, the Vidal was harvested at -10°C. The juice was pressed very slowly over a couple of days. After the juice had cold-settled, it was racked off and inoculated with a yeast able to cope with the high sugar environment that the juice presented. Fermentation was arrested at a point where the residual sugar and acids were in perfect balance. The wine was then bottled under cork to allow for excellent ageability of this uniquely Canadian product.

Tasting Notes

On the nose, this wine displays aromas of potpourri, dried apricots, nectarine rind, white lady peaches, plums and stewed pears. It exhibits an intriguing and balanced palate with true varietal expression, and a silky smooth texture. The vibrant acidity produces a beautiful length of finish.

Harvest Notes

With the early cold, several wineries across the peninsula harvested Icewine grapes on November 12—the earliest date recorded by VQA Ontario. At Jackson-Triggs, we allowed the fruit to hang through a freeze and defrost cycle a number of times to develop complexity and harvested at the opportune time. The first day of harvest was January 3rd and wrapped up January 8th.

Food Pairing

Perfect with Asian-inspired steamed dumplings such as pork and leek, or shrimp. Try it with peach cobbler for dessert!

TECHNICAL INFORMATION

Varietals: 100% Vidal
Wine Alcohol: 9.3%
Titratable Acidity: 11 g/L
pH: 3.5
Residual Sugar: 215 g/L