

MAISONS MARQUES & DOMAINES

INNISKILLIN



Inniskillin

Pearl Vidal Icewine

Niagara Peninsula VQA, 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

The frozen Vidal grapes were harvested in the Niagara Peninsula at a chilly 14°F. Upon arrival at the winery, the grapes were immediately pressed, and only a very small amount of concentrated juice was obtained. Cold settled for 6 days the clean juice was then racked, inoculated and fermented slowly at a cool 61°F for 3 weeks.

Tasting Notes

This popular Inniskillin Icewine boasts a variety of tropical fruit including orange, mango, and lemons. Flavors of peach and apricot are balanced by a fresh crisp lively acidity.

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, grapes were harvested over the next few consecutive days, as temperatures were falling between 15°F to 12°F. Thanks to this early harvest, the juice was of the highest quality, with plentiful yields and excellent concentration.

Food Pairing

Pairs beautifully with aged cheddar, peach tart, and baked cheesecake with a peach compote.

TECHNICAL INFORMATION

Varietals: 100% Vidal Blanc
Wine Alcohol: 9.5%
Titratable Acidity: 10.5 g/L
pH: 3.57
Residual Sugar: 245 g/L