

MAISONS MARQUES & DOMAINES

INNISKILLIN



Inniskillin

Pearl Vidal Icewine

Niagara Peninsula VQA, Canada

Vintage: 2019

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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

This unique Canadian product was harvested at the height of Canada's crisp winter. Naturally frozen on the vine and then picked when the temperature drops to a frigid -10°C. Only a small amount of concentrated nectar can be squeezed from each bunch. The juice is then slowly fermented at an average temperature of 15°C to achieve a rich, specialty wine known as Icewine.

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 and lively acidity.

Harvest Notes

With the early onset of below seasonal temperatures, many Niagara wineries took advantage of harvesting Icewine grapes on November 12th, the earliest date recorded by VQA Ontario. The team at Inniskillin opted for more ideal conditions and began harvest on December 18th, when the bulk of the grapes were picked. Harvest wrapped up on February 9th, 2020.

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: 9.79 g/L

pH: 3.55

Residual Sugar: 250 g/L