INNISKILLIN

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Pearl Vidal Icewine

Niagara Peninsula VQA, Canada
Vintage: 2024

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 truly iconic icewine has lush aromatics of peach peel, mango, lemon and orange peel. The palate mirrors the nose with more apricot and peach skin. Great natural acidity is evident throughout the mid palate, leading to a long bright finish.

Harvest Notes

The 2024 vintage began with vines in peak condition, with a mild winter setting the stage for an early and promising start to the growing season. A warmer-than-usual spring accelerated bud development, but an April frost tested vineyards across the Peninsula. Summer brought warmth and balance, with above-average temperatures and well-timed rainfall keeping the vines thriving. September and October delivered near-perfect conditions, with warm days and cool nights allowing for exceptional ripening. Brief rain showers were never a problem, and all varieties benefited—especially the reds, which reached outstanding maturity and depth of flavor. As the cycle closed, the vines returned to dormancy in pristine condition, setting the foundation for another remarkable vintage.

Food Pairing

Think texture not just sweetness! Perfect on its own; a variety of cheeses (blue veined, aged cheddar, rich cream cheeses with dried fruits); seared scallops; lobster; rich pates; fruit based desserts.

TECHNICAL INFORMATION

Varietals: 100% Vidal Blanc
Wine Alcohol: 10%
Titratable Acidity: 10.72 g/L
pH: 3.6
Residual Sugar: 215 g/L