

INNISKILLIN



# GOLD VIDAL ICEWINE 2022

VQA NIAGARA PENINSULA

## 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°C the Vidal grapes 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°C for 16 days. The wine was allowed to age an additional 3 months in oak before racking.

## TASTING NOTES

This shows intense layers leading into a generous amount of ripe fruit, aromatics of peach, mango, and orange peel. Flavors of apricot and citrus with hints of clove and a touch of spice make this a classic Niagara Peninsula Icewine.

**96**

POINTS

WINE ENTHUSIAST

Dip a Golden Delicious apple slice in caramel to get an idea of how fabulous this wine smells. Additional aromas include peach, orange and ginger. Flavors like graham crackers slathered in guava icing, honeycomb and peach glide along a soft, thick palate. The acidity is on the soft side, but the “yum factor” is high.

**94**

POINTS

Wine Spectator

This aromatic dessert white boasts white truffle-, dried pineapple- and apricot-infused aromas and flavors of caramel, caraway and apple pie. Though sweet, this is backed by vivid acidity that drives the long finish. Drink now through 2035.



Varietals:  
100% Vidal Blanc