

**Winemaker**

Karl J. Kaiser

VQA Appellation

Niagara Peninsula

Harvest Dates

December 19, 16, 17, 2004

January 17-21, 2005

Brix at Harvest:

40.0° Brix

Analysis

Alcohol: 11 %

Residual Sugar: 15.6 g/ml

Total Acid: 1.16 g/ml

pH: 3.62

US Release Date: January 2007

Inniskillin

SPARKLING ICEWINE 2004

Viticulture and Vinification

100% Vidal grapes grown on the Niagara Peninsula.

After the grapes have naturally frozen on the vine, they are delicately harvested and pressed, without stemming or crushing, at an ambient temperature of 17 degrees Fahrenheit or colder. This very unique Sparkling wine has been crafted using Icewine as a cuvée and produced in accordance with the "Méthode Cuve Close." The wine was left on the lees for almost nine months before bottling.

Vintage Conditions

After the 2003/2004 winter, the vines were producing close to their full potential and ripened well due to a very long Indian summer. The 2004 Icewine harvest began on December 19th. Very cold weather returned on January 17th, with an extreme cold spell lasting more than two weeks until February 2nd.

Tasting notes

Traditional Vidal aromas of mango, lychee, apricot, honey with a hint of buttered bread on the nose. Flavors of ripe apricot, lychee and caramelized apple tantalize the palate with a surge of tangy, fizzy acidity on the finish.

Food Pairing Suggestions

Sparkling Icewine, on its own, helps celebrate any occasion as an aperitif and is also an unexpected but perfect complement to pan-seared foie gras, duck or goose liver terrines, or spicy Asian cuisine. It's a natural to serve with fresh fruit and stone fruit desserts, as well as soufflés, pound or genoise cakes, and sorbets.

Inniskillin Sparkling Icewine is also a perfect counterpoint to strong cheeses such as Roquefort, Saga, Cambonzola, Blue Ermitte, le Ciel de Charlevoix, Bleu de la Moutonniere, Bleubry Cayer, Cabrales, and Gorgonzola.

Serving Temp: Well chilled, 4°C.

Aging: Enjoy now through 2014.