

**Winemaker**

Bruce Nicholson

VQA Appellation

Niagara Peninsula

Harvest Dates

January 16, 21,
28, and 31, 2007

Brix at Harvest

39.8° Brix

Analysis

Alcohol: 9%

Residual Sugar: 22 g/ml

Total Acid: .93 g/ml

pH: 3.6

US Release Date: September, 2007

Inniskillin

CABERNET FRANC ICEWINE 2006

Viticulture and Vinification

100% Cabernet Franc grapes grown in the Niagara Peninsula.

The grapes used to make Icewine are left on the vine well into December. The entire vineyard is carefully covered with netting to protect the sweet, ripe berries from ravaging birds though some of the weak-stemmed Cabernet Franc crop is lost to wind damage and the weight of snow. The ripe berries are dehydrated through constant freezing and thawing during the winter months, a process that concentrates the sugars, acids and extracts in the berries, thereby intensifying the flavors and giving Icewine its immense complexity. The grapes are painstakingly harvested in their naturally frozen state, most often in the middle of the night. The grapes are immediately pressed, with the water in the juice remaining frozen as ice crystals, and only a few drops of sweet, concentrated juice are obtained.

Vintage Conditions

The 2006 Cabernet Franc harvest was late as the required cold temperatures (below -8°C / 17°F) did not occur until mid-January. As a result, the volume was down due to dehydration and fruit dropping off of the vine.

Winemaker Bruce Nicholson is enthusiastic about the vintage as the Brix levels at harvest were exactly where he likes them to be, between 38 and 41 degrees, with excellent acidity that is the hallmark of an outstanding vintage.

Tasting notes

Cabernet Franc is an unlikely, but interesting candidate for Icewine. With its brilliant red color and rich flavors, this vintage has produced a rare and exceptional red Icewine with an abundance of primary fruit aromas on the nose, strawberries and cream on the palate and a long, smooth lingering finish.

Food Pairing Suggestions

Inniskillin's Cabernet Franc Icewine pairs particularly well with chocolate-based desserts: warm chocolate cake, bitter or semi-sweet custards and tarts; smoky, caramelized desserts; blue-veined cheeses such as Stilton and Roquefort, Semi-soft Cambazola, soft Saga, or on its own at the end of a fine meal.

Serving Temp: Serve well chilled, 5°– 8°C.

Aging: Enjoy now through 2017.