



Winemaker
Karl J. Kaiser

VQA Appellation
Niagara Peninsula

Harvest Dates
December 19, 26, 27, 2004,
January 17 – 21, 2005

Brix at Harvest
39.5° Brix

Analysis
Alcohol: 10.5%

Residual Sugar: 19.5 g/ml

Total Acid: 1.10 g/ml

pH: 3.24

US Release Date: September, 2005



Inniskillin

CABERNET FRANC ICEWINE 2004

Viticulture

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 ice wine 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

A long Indian summer in 2004 ripened the grapes quite nicely, predicting fine quality Icewine. The first half of December was relatively mild. Temperatures fell dramatically on Sunday, December 19th, and the Icewine harvest commenced. Ideal temperatures returned on the evening of December 26 and harvesting continued through the night into the 27th. While grapes for Icewine can legally be harvested at -8.0°C (17°F), winemaker Karl Kaiser prefers to harvest at temperatures at or below -10°C (14°F) for higher-quality wine. He was able to indulge in his predilection on January 17th when the harvest was completed over the next three days at temperatures averaging -12°C (10°F).

Tasting notes

This wine is both intensely aromatic and varietally distinct portraying aromas of herbs, eucalyptus, strawberry, baked rhubarb and spiced apple. Rich, echoing flavors of cranberry, apple and strawberry are enlightened by a refreshing acidity.

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 2014.