



Winemaker
Karl J. Kaiser

VQA Appellation
Niagara Peninsula

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

Brix at Harvest:
40.5° Brix

Analysis
Alcohol: 10.5%

Residual Sugar: 215 g/l

Total Acid: 13.2 g/l

pH: 3.44

Oak Aging:
225l Tight Grain French Oak Barriques

Bottle size: 187 ml

US Release Date: September, 2005



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OAK AGED VIDAL ICEWINE 2004

Viticulture:

100% Vidal 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 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

A long Indian summer in 2004 ripened the Vidal 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:

Aromas of apple blossoms, apricot with hint of cinnamon-raisin bread. On the palate, this beautifully rich dessert wine follows through nicely with mix of apricot, mango and a strong honeyed fig component. The overall finish has good length with tantalizing flashes of exotic fruit and spice

Food Pairing Suggestions:

Fruit based desserts – stone, red, pear, and apple. Spiced desserts, sweet/spicy sauces and chutneys, bittersweet chocolate, foie gras – pan seared or terrine, and spiced Asian cuisine. Cheeses – rich blue veined & selected cream based.

Serving Temp: Well chilled, 5 – 8°C.

Aging: Enjoy now through 2014.