



**Winemaker**  
Karl Kaiser

**VQA Appellation**  
Niagara Peninsula

**Harvest Dates**  
December 13, 14, 21, 2005  
January 15 – 16, 2006

**Brix at Harvest**  
38.1° Brix

**Analysis**  
Alcohol: 9.5%

**Residual Sugar:** 18.5 g/ml

**Total Acid:** 1.05 g/ml

**pH:** 3.22

**US Release Date:** September 2006

## Inniskillin

### RIESLING ICEWINE 2005

#### **Viticulture and Vinification**

100% Riesling grapes grown on the Niagara Peninsula, Ontario, Canada.

After table wine grapes are harvested in late summer, the sweet, ripe grapes destined to become Icewine are covered with protective netting and left to hang on the vine until winter. Through the fall with fluctuation of temperature, the berries slowly dehydrate and sugar, acids and extracts become concentrated. This intensifies the flavors and gives Icewine its immense complexity. In a normal year, the required temperature at harvest of 17 degrees Fahrenheit occurs in mid-December. The grapes are harvested in their naturally frozen state – most often in the middle of the night – and are immediately pressed. The water content of the grapes remains frozen as ice crystals and is discarded at pressing, leaving only a few drops of concentrated nectar for fermentation.

#### **Vintage Conditions**

The 2005 Riesling Icewine harvest was less than one-half of the previous year's due to vine damage during the winters of 2003 and 2004. However, the relatively early harvest protected against excessive deterioration and dehydration, and delivered high-quality grapes in excellent condition with a high yield at pressing.

#### **Tasting Notes**

Sublime aromatics of fresh lime, apricot, grapefruit and peach blossoms with a slight mineral edge. A racy interplay of sweet and tart offer up echoing flavors of lemon, lime and candied apricot.

#### **Food Pairing Suggestions**

Fruit based desserts – tropical, stone, red, citrus, pear, and apple; sorbets, strudels, almond cream tarts and bread pudding. Pairs beautifully with foie gras – pan seared or terrine, spicy Asian cuisine, and creamy cheeses, such as semi-soft Le Brin, soft Civray, or traditional Brie or Camembert de Normandie. Just as exquisite on its own at the end of a fine meal.

**Serving Temperature:** Well chilled, 41 – 46° F.

**Aging:** Enjoy now through 2015.