

**Winemaker**

Karl J. Kaiser

**VQA Appellation**

Niagara Peninsula

**Harvest Dates**

December 13, 14, 21, 2005

January 15-16, 2006

**Brix at Harvest:**

38.0° Brix

**Analysis**

**Alcohol:** 11.5 %

**Residual Sugar:** 17 g/ml

**Total Acid:** 1.16 g/ml

**pH:** 3.3

**US Release Date:** September 2007

# Inniskillin

## SPARKLING ICEWINE 2005

**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 -8°C/17°F 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**

The relatively early harvest protected against excessive deterioration and dehydration, and delivered grapes in good condition with a high yield at pressing, with the majority of the crop picked on December 13<sup>th</sup> and 14<sup>th</sup>.

**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 apéritif and is also an unexpected but perfect complement to pan-seared foie gras, duck or goose liver terrines, and spicy Asian cuisine. It is an elegant accompaniment with simple 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, Cambozola, Blue Ermitte, le Ciel de Charlevoix, Bleu de la Moutonniere, Bleubry Cayer, Cabrales, and Gorgonzola.

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

**Aging:** Enjoy now through 2017.