

**Winemaker**

Karl Kaiser

VQA Appellation

Niagara Peninsula

Harvest Dates

December 13, 14, 21, 2005

January 15 – 16, 2006

Brix at Harvest

39.8° Brix

Analysis

Alcohol: 10.5 g/ml

Residual Sugar: 20.5 g/ml

Total Acid: 1.14%

pH: 3.62

US Release Date: September 2006

Inniskillin

VIDAL GOLD ICEWINE 2005

Viticulture and Vinification

100% Vidal 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.

The wine is introduced to oak after fermentation and is carefully monitored to obtain a light degree of oak flavor and aroma while maintaining the intensity of fresh fruit which is the hallmark of Icewine.

Vintage Conditions

The relatively early 2005 harvest protected against excessive deterioration and dehydration, and delivered fruit in good condition with a high yield at pressing. Grapes intended for Vidal Gold Icewine were pressed during the coldest temperatures of the season to obtain the highest possible Brix.

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 and selected cream-based.

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

Aging: Enjoy now through 2015.