

**Winemaker**

Karl Kaiser

VQA Appellation

Niagara Peninsula

Harvest DatesDecember 13, 14, 21, 2005
January 15 – 16, 2006**Brix at Harvest**

38.0° Brix

Analysis**Alcohol:** 10.5%**Residual Sugar:** 19.0 g/ml**Total Acid:** 1.14 g/ml**pH:** 3.62**US Release Date:** September 2006

Inniskillin

VIDAL 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.

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 13th and 14th.

Tasting Notes

This vintage shines with an alluring assortment of fresh nectarine, papaya, lychee, tangerine and orange blossoms. These exquisite fruit flavors, combined with invigorating acidity, offer multiple layers of balanced pleasure.

Food Pairing Suggestions

Fruit based desserts - tropical, stone, citrus, pear, and apple. Foie Gras – pan seared or terrine, and spiced Asian cuisine. Cheeses – rich blue veined and selected cream based – Roquefort, Saga, Cambozola, Ermité, Le Ciel de Charlevoix, le Bleu de la Moutonnière, Bleubry, Cayer, Cabrales, Devon cream and Gorgonzola.

Serving Temperature: Well chilled, 41 – 46° F.**Aging:** Enjoy now through 2015.