



Inniskillin is the world leader in the production of Icewine from Canada's leading wine-producing region – the Niagara Peninsula in Ontario. Icewine can only be produced according to strict Vintner's Quality Alliance Standards (VQA).

The grapes, having reached full ripeness in October, are left untouched on the vines under a cloak of protective netting until the first deep freeze of the Canadian winter, usually in late December. The grapes are picked in their naturally frozen state, usually during the night, and are pressed while still frozen. The water in the juice remains frozen as ice crystals during the pressing and is discarded, yielding a tiny amount of sweet, concentrated juice destined to become Icewine.

Vintner's Quality Alliance Standards (VQA)

- Grapes must be picked while frozen on the vine at a minimum temperature of -8°C (17.6°F).
- The sugar content must be at least 34° Brix.
- Grapes must remain frozen during pressing so that ice crystals of water can be removed.

Serve Inniskillin Icewines well chilled at 41 – 46° F.



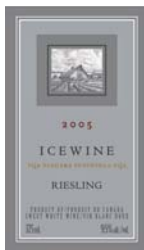
Inniskillin Vidal Icewine

Tasting Notes

An alluring assortment of fresh nectarine, papaya, lychee, tangerine and orange blossom aromas which carry through to the palate. These exquisite fruit flavors, combined with invigorating acidity, offer multiple layers of balanced richness.

Food Pairing Suggestions

Fruit based desserts – tropical, stone, citrus, pear, and apple. Surprisingly delicious with spicy sushi and other Asian cuisine. Pair with semi-hard Petit Basque cheese, Comté, or Roquefort.



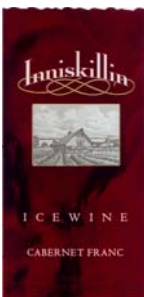
Inniskillin Riesling Icewine

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 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 paté, spicy Asian cuisine, and cheeses such as Gorgonzola, Humboldt Fog, or Gouda. Exquisite on its own at the end of a fine meal.



Inniskillin Cabernet Franc Icewine

Tasting notes

This wine is both intensely aromatic and varietally distinct portraying aromas of herbs, eucalyptus, strawberry, baked rhubarb and spiced apple. Rich, echoing flavors of cranberry, apple and strawberry are enlightened by a refreshing acidity.

Food Pairing Suggestions

Chocolate-based desserts: warm chocolate cake, bitter or semi-sweet custards and tarts; smoky, caramelized desserts; blue-veined cheeses such as Stilton and Roquefort, hard cheeses such as Parmigiano-Reggiano, or enjoyed on its own in place of dessert.



Inniskillin Sparkling Icewine

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 helps celebrate any occasion as an aperitif and / or as a perfect complement to pan-seared duck or goose liver terrines and spicy Asian cuisine. It's a natural to serve with fresh fruit, soufflés and pound cake. It is also a perfect counterpoint to cheeses such Grafton Cheddar, aged Gouda or Pt. Reyes Blue.