



Inniskillin 2004 Oak-aged Vidal Icewine

Winemaker: Karl Kaiser

VQA Appellation: Niagara Peninsula

Viticulture: 100% Vidal

Oak aging: 225l Tight Grain French Oak Barriques

Alcohol: 10.5%

Residual Sugar: 215 g/l

Total Acid: 13.2 g/l

pH: 3.44

Bottle sizes: 375 and 187 ml

US Release Date: September, 2005

Tasting notes

Luscious, rich and complex, with layered aromas of fresh nectarine, tangerine, litchi ginger, exotic spices and spiced oak. These decadent flavors offer great intensity and a clean full mouth feel of lingering balanced pleasure.

Pairing suggestions

Fruit based desserts - tropical, stone, red, citrus, pear, and apple, crème caramel, crème brûlée. Cheeses - pungent blue and cream cheeses such as semi-soft Blue Castello, semi-hard Devon Garland or soft Charolais. Also perfect with Brie, Pepper Jack, Dry Jack, and Gouda.

WINE
ENTHUSIAST

New World Winery of the Year 2003

"91 points Inniskillin 2003 Oak Aged Vidal...powerful flavors of orange marmalade. Impressive..."

BusinessWeek

ICE WINE: A Winter Crop to Wow The Palate

"...courtesy of Inniskillin, a vintner on Ontario's Niagara Peninsula. Its oak-aged vidal offers an exotic aroma of tropical fruits mixed with honey."

Wine Spectator

"90 points Inniskillin Oak Aged Vidal 2001. Its intense sweetness is matched by vibrant acidity, keeping it all focused and clean on the lingering finish."

TIME

"I love these wines," says Andrea Immer, author of Great Tastes Made Simple.

"They're a spark plug for the mouth."

