



**PROPRIETORS' GRAND RESERVE
2002 RIESLING ICEWINE
VQA Niagara Peninsula VQA**

HARVEST

The grapes for the Jackson-Triggs 2002 Proprietors' Grand Reserve Riesling Icewine were harvested on January 17th, 2003 at 41.1° Brix from select vineyards in the Niagara Peninsula.

WINEMAKING

The naturally frozen grapes for our Riesling Icewine were pressed at -10°C thus enhancing the varietal's intense complexity of flavors and fermented in stainless steel to preserve the vibrant fruit character of the wine.

ANALYSIS

Alcohol / Volume	8.6%
Residual Sugar	230 g/l
Total Acidity	11.0 g/l



WINEMAKER'S NOTES

Our 2002 Grand Reserve Riesling Icewine displays a rich golden hue with alluring aromas of ripe peaches and delicate violets. Succulent honeyed fruit flavors of nectarines and citrus, balanced by fine acidity, caress the palate with an exquisite silky finish. - *Tom Seaver, Winemaker*

FOOD PAIRINGS

Serve slightly chilled on its own, with fruit based desserts such as apricot, peach or nectarine, cakes and tarts, and also sorbets, strudels, almond cream tarts and bread pudding. Pairs excellently with mild, creamy cheeses such as brie, goat cheeses, mascarpone and Devon cream.

Size: 375 ml

Release date: November 2003

Cases Produced: 570