



JACKSON-TRIGGS

— NIAGARA ESTATE WINERY —

PROPRIETORS' RESERVE

2004 VIDAL ICEWINE

VQA Niagara Peninsula VQA

HARVEST

The grapes for the Jackson-Triggs 2004 Proprietors' Reserve Vidal Icewine were harvested December 27, 2004, and January 15, 2005 at 39.5° Brix from select vineyards in the Niagara Peninsula.

WINEMAKING

The naturally frozen grapes for our Vidal Icewine were pressed at an average of -10°C thus enhancing the varietal's sweetness and concentrated aromatic flavors. This was followed by fermentation in stainless steel to preserve the wines intensity.

ANALYSIS

Alcohol / Volume	10.3%
Residual Sugar	228 g/l
Total Acidity	11.5g/l

WINEMAKER'S NOTES

Our 2004 Proprietors' Reserve Vidal Icewine displays rich tropical aromas of papaya, mango and apricot. Bold fruit flavors balanced with fine acidity caress the palate and conclude with an exquisite silky finish. — *Tom Seaver, Winemaker*

FOOD PAIRINGS

Serve slightly chilled on its own, with fresh fruit, foie gras, rich pâté or a selection of tart, salty cheeses with distinctive terroir – Orkney and Braudostur being excellent examples.

Size: 187 ml

Cases produced: 4,500

U.S. Release date: September 2005

