



# JACKSON-TRIGGS

— NIAGARA ESTATE WINERY —

## PROPRIETORS' RESERVE 2005 VIDAL ICEWINE VQA Niagara Peninsula VQA

### HARVEST

We harvested the grapes for the Jackson-Triggs 2005 Proprietors' Reserve Vidal Icewine December 14 through 21, 2005 at 38.8° Brix from select vineyards in the Niagara Peninsula.

### WINEMAKING

The naturally frozen grapes for our Vidal Icewine were pressed at an average of 14°F thus enhancing the rich sweetness and concentrated aromatics of the varietal, and fermented in stainless steel to preserve the wine's vivid intensity.

### ANALYSIS

Alcohol / Volume	10.5%
Residual Sugar	21.5 g/ml
Total Acidity	1.06 g/ml

### WINEMAKER'S NOTES

Our 2004 Proprietors' Reserve Vidal Icewine displays intoxicating tropical aromas of papaya, mango and orange blossoms. Bold fruit flavors of apricot and nectarine, balanced with lively acidity, tantalize the palate and conclude with an exquisite silky finish.

### FOOD PAIRINGS

Serve slightly chilled on its own or with fresh berries, apples and stone fruits, foie gras, rich pâté or a selection of tart, salty cheeses.

Size: 187 ml

Cases produced: 18,750 cases (12 x 187ml)

U.S. Release date: December 2006

