



JACKSON-TRIGGS

— NIAGARA ESTATE WINERY —

PROPRIETORS' RESERVE

2006 VIDAL ICEWINE

VQA Niagara Peninsula VQA

HARVEST

The grapes for the Jackson-Triggs 2006 Proprietors' Reserve Vidal Icewine were harvested January 30th and February 21st at 40° Brix from select vineyards in the Niagara Peninsula.

WINEMAKING

The naturally frozen grapes were pressed at an average of -14°F thus enhancing the varietal's sweetness and concentrated aromatic flavors followed by fermentation in stainless steel to preserve the wine's intensity.

ANALYSIS

Alcohol / Volume	10.5%
Residual Sugar	22.8 g/ml
Total Acidity	11.0 g/ml



WINEMAKER'S NOTES

This richly textured wine displays fresh tropical aromas of papaya, mango and apricot. Bold fruit flavors balanced with fine acidity caress 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: 3500

U.S. Release date: October 2007