

**Winemaker**

Bruce Nicholson

**VQA Appellation**

Niagara Peninsula

**Harvest Dates**

January 16, 21,  
28, and 31, 2007

**Brix at Harvest**

37.9° Brix

**Analysis**

Alcohol: 9.5%

**Residual Sugar:** 22 g/ml

**Total Acid:** 1.04 g/ml

**pH:** 3.33

**US Release Date:** September 2007

**Suggested retail price:** \$75 (375 ml)

# Inniskillin

## RIESLING ICEWINE 2006

**Viticulture and Vinification**

100% Riesling grapes grown on the Niagara Peninsula, Ontario, Canada.

After table wine grapes are harvested in late summer, the sweet, ripe grapes destined to become Icewine are covered with protective netting and left to hang on the vine until winter. Through the fall with fluctuation of temperature, the berries slowly dehydrate and sugar, acids and extracts become concentrated. This intensifies the flavors and gives Icewine its immense complexity. In a normal year, the required temperature at harvest of  $-8^{\circ}\text{C}/17^{\circ}\text{F}$  occurs in mid-December. The grapes are harvested in their naturally frozen state—most often in the middle of the night—and are immediately pressed. The water content of the grapes remains frozen as ice crystals and is discarded at pressing, leaving only a few drops of concentrated nectar for fermentation.

**Vintage Conditions**

After a milder than normal start to winter, the 2006 Icewine harvest started mid-January and was completed by the end of the month. Winemaker Bruce Nicholson was pleased with the quality which resulted from the concentration from later picking in ideal low temperatures. An excellent balance between acid and sugar means the 2006 vintage could be one of Inniskillin's best.

**Tasting Notes**

Sublime aromatics of fresh lime, apricot, grapefruit and peach blossoms with a slight mineral edge. A racy interplay of sweet and tart offer up echoing flavors of lemon, lime and candied apricot.

**Food Pairing Suggestions**

Fruit-based desserts—tropical, stone and red fruits, citrus, pear, and apple; sorbets, strudels, almond cream tarts and bread pudding. Pairs beautifully with foie gras—pan seared or terrine—with spicy Asian cuisine, and creamy cheeses, such as semi-soft Le Brin, soft Civray, or traditional Brie or Camembert de Normandie. Just as exquisite on its own at the end of a fine meal.

**Serving Temperature:** Well chilled,  $41^{\circ}$ – $46^{\circ}\text{F}$ .

**Aging:** Enjoy now through 2017.