

**Winemaker**

Bruce Nicholson

VQA Appellation

Niagara Peninsula

Harvest DatesJanuary 16, 21,
28, and 31, 2007**Brix at Harvest**

39.2° Brix

Analysis**Alcohol:** 9%**Residual Sugar:** 23 g/ml**Total Acid:** 1.2 g/ml**pH:** 3.2**US Release Date:** September 2007**Suggested retail price:** \$65 (375 ml)

Inniskillin

VIDAL ICEWINE 2006

Viticulture and Vinification

100% Vidal 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°C/17°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

This vintage shines with an alluring assortment of fresh nectarine, papaya, lychee, tangerine and orange blossoms. These exquisite fruit flavors, combined with invigorating acidity, offer multiple layers of balanced pleasure.

Food Pairing Suggestions

Fruit-based desserts based on tropical or stone fruits, citrus, pear, and apple. Pairs beautifully with Foie Gras—pan seared or terrine—and spiced Asian cuisine. Try cheeses including rich blue veined or selected cream based such as Roquefort, Saga, Cambozola, Ermité, Le Ciel de Charlevoix, le Bleu de la Moutonnière, Bleubry, Cayer, Cabrales, Devon cream and Gorgonzola.

Serving Temperature: Well chilled, 41 – 46° F.**Aging:** Enjoy now through 2017.