



JACKSON-TRIGGS
— VINTNERS —

**PROPRIETORS' GRAND RESERVE
2002 GEWÜRZTRAMINER ICEWINE**
VQA Niagara Peninsula VQA

HARVEST

The grapes for the Jackson-Triggs 2002 Proprietors' Grand Reserve Gewürztraminer Icewine were harvested on December 3rd, 2002 at 39.2° Brix from select vineyards in the Niagara Peninsula.

WINEMAKING

The naturally frozen grapes for our Gewürztraminer Icewine were pressed at -10°C thus enhancing the varietal's intense complexity of flavors. They were fermented in stainless steel to preserve the vibrant fruit character of the wine.

ANALYSIS

Alcohol / Volume	9.5%
Residual Sugar	245 g/l
Total Acidity	10.5 g/l

WINEMAKER'S NOTES

Our 2002 Grand Reserve Gewürztraminer Icewine displays rich tropical aromas of guava and mango underscored by distinct floral notes. Honeyed flavours of apricot and pineapple are balanced with spicy acidity and conclude with a luscious extended finish. - *Tom Seaver, Winemaker*

FOOD PAIRINGS

Serve slightly chilled on its own, with foie gras, fresh fruit, rich paté, rich desserts or a selection of blue or very ripe cheeses such as Gorgonzola, Blue Castello, Cabrales and Orla.

Size: 375 ml
Release date: August 2003
Cases produced: 378
Average retail: \$50

