



**JACKSON-TRIGGS**  
— VINTNERS —

**PROPRIETORS' RESERVE**  
**2003 VIDAL ICEWINE**  
VQA Niagara Peninsula VQA

**HARVEST**

The grapes for the Jackson-Triggs 2003 Proprietors' Reserve Vidal Icewine were harvested December 2 and 3, 2003, at 40.1° Brix from select vineyards in the Niagara Peninsula.

**WINEMAKING**

The naturally frozen grapes for our Vidal Icewine were pressed at an average of -10°C thus enhancing the varietal's sweetness and concentrated aromatic flavors. This was followed by fermentation in stainless steel to preserve the wines intensity.

**ANALYSIS**

Alcohol / Volume	10.9%
Residual Sugar	216 g/l
Total Acidity	10.8g/l

**WINEMAKER'S NOTES**

Our 2003 Proprietors' Reserve Vidal Icewine displays rich tropical aromas of papaya, mango and apricot. Bold fruit flavors balanced with fine acidity caress the palate and conclude with an exquisite silky finish. – *Tom Seaver, Winemaker*

**FOOD PAIRINGS**

Serve slightly chilled on its own, with fresh fruit, foie gras, rich pâté or a selection of tart, salty cheeses with distinctive terroir – Orkney and Braudostur being excellent examples.



Size: 187 ml

Cases produced: 4,200

U.S. Release date: December 2004

Average retail price: \$19.95