

INNISKILLIN

NIAGARA ESTATE SERIES

VIDAL GOLD ICEWINE

VQA NIAGARA PENINSULA | 2022

HARVEST

The third week of December 2022 brought ideally frigid temperatures of -10° C, signalling the beginning of Inniskillin's world renowned Icewine harvest, completed by February 5th in four thorough and diligent pickings. Cabernet Franc and Riesling were off the vines in December, which is historically the ideal timing to pick Icewine as it limits the risk of dehydration, high winds, and wildlife interaction with our prized crop. The consistently icy weather afforded the optimal harvesting temperature, allowing us to execute Inniskillin's award-winning quality standards with the perfect sugar levels and well-balanced acidities. At pressing, only a few drops of concentrated juice could be extracted from each bunch, about 10% of a normal fall harvest yield, a scarcity which makes Icewine so unique and highly sought after.

WINEMAKING

With the temperature dropping to -10C the Vidal grapes were picked and pressed immediately upon arrival at the winery. The viscous juice was allowed to cold settle for 3 days after which time it was racked clean and inoculated with a specific stain of yeast and was fermented in new French Oak at an average temperature of 15C for 16 days. The wine was allowed to age an additional 3 months in oak before racking.

WINEMAKER'S NOTES

This 2022 Icewine shows intense layers leading into a generous amount of ripe fruit, aromatics of peach, mango, and orange peel. Flavours of apricot and citrus with hints of clove and a touch of spice make this a classic Niagara Peninsula Icewine.

FOOD PAIRINGS

Pairs well with a brown butter lobster and baby arugula salad.

PRODUCT INFORMATION

Size: 375mL
Winemaker: Nicholas Gizuk
Varietals: Vidal Blanc

TECHNICAL ANALYSIS

Alcohol/Vol: 9.5%
PH: 3.61
Residual Sugar: 279 g/l
Total Acidity: 510.9g/l
Oak Aging: Yes



Please drink responsibly.

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