



Life is *simpler* here.

## VIDAL ICEWINE 2017

### Winemaker's Notes

Generous aromatics of ripe peach, mango and citrus balanced nicely by an outstanding acidity.

### Food Pairing Suggestions

- Aged cheddar cheese
- Angel Food cake
- Fresh Ontario peaches (*about ¼ cup of peaches, with icewine on the side*)
- Baked cheese cake

### Vintage Conditions

After a warm and dry fall the weather turned cold in November, bringing the first hard frost. Harvesting in mid December when temperatures were perfect falling between -9°C to -11°C. Thanks to an earlier than usual harvest, the juice was of the highest quality, making for excellently concentrated Icewine.

### Viticulture/Vinification

This unique Canadian product was harvested at the height of Canada's crisp winter. Naturally frozen on the vine and then picked when the temperature drops to a frigid -10°C. Only a few drops of concentrated nectar can be squeezed from each bunch. The juice is then slowly fermented to achieve a rich, specialty wine know as Icewine.



### Product Information

Winemaker	Bruce Nicholson
Appellation	VQA Niagara Peninsula
Size	375 mL
Product #	986794
Cases Produced	825 (9L Cases)

### Technical Details

ALC	9.69%
pH	3.51
TA	9.78 g/L
RS	263 g/L
Oak Aging	No
Release Date	April 2018