

**Technical Notes:**

Residual Sugar	246g/L
Alcohol/volume:	10%
Brix at Harvest:	40.1°
Total Acidity:	11g/L
Aging in Oak:	No
Release Date:	May 2022
Ageability:	10-15 years

2019 VIDAL ICEWINE GRAND RESERVE

VQA ~ Niagara River ~ 375ml

Vintage Year and Viticulture:

One of the first Canadian Icewines was produced on this property. Our Grand Reserve Vidal Icewine grapes are harvested exclusively from our oldest 12-acre block of Vidal vines planted in 1981. Average picking temperatures ranged from -10 °C and -12 °C and was harvested on December 15th and 19th, 2016.

Winemaker's Notes:

The juice pressed from clean fruit was carefully fermented for a five month period, with temperature-controlled fermentation (less than 15°C), using selected yeast for cold slow fermenting. The wine was both fermented and aged in stainless steel tanks to highlight the complexity of stone fruit components found in Vidal.

Tasting Notes:

Layered aromas of tropical fruit, honey, apricot and peach follow through on the palate. This very fine Icewine parallels some of the finest dessert wines in the world. A sweet desert wine highlighted and balanced with a fruit fresh, crisp acidity. Enjoy on its own or with fruit based desserts. A classic pairing is with a fine creamy blue cheese.