



2006 Icewine Vidal

VQA Niagara Peninsula

Viticulture/Vinification

Inniskillin Icewine, recognized as one of the world's great wines is a gift from winter to wine lovers. Harvested at the pinnacle of Canada's crisp winter, the grapes are naturally frozen on the vine and picked when the temperature drops below -10°. Only a few drops of luscious nectar can be extracted from each bunch, which is expertly guided through fermentation to achieve the rich and alluring specialty known as Icewine.

Vintage Conditions

After a milder than normal start to winter, 2006 Icewine Harvest started mid January and was completed by the end of January 2007. Winemaker Bruce Nicholson was pleased with the quality which resulted from the concentration from later picking in ideal low temperatures. An excellent balance between acid and sugar means the 2006 icewine vintage could be one of Inniskillin's best.

January 16, 21, 28 completed January 31, 2007.

Brix at harvest: 39.2°

Tasting Notes

The nobility of this vintage shines with an alluring assortment of fresh tangerine, papaya and lychee. These exquisite fruit flavours, combined with invigorating acidity offer multi-layers of balanced pleasure.

Food Pairing Suggestions

Perfect on its own as a dessert, or an excellent match to fresh fruit, rich paté or fine blue veined and cream based cheese.

Wine Details:

Size	375 ml
UPC#	620654110018
SCC	20620654110012
Product #	551085

Cases Produced

Availability

*Please check with your provincial liquor board or wine retailer for current prices and availability.
Prices may vary from province to province.

Winemaker Bruce Nicholson

Technical Notes:

Alcohol/Volume:	9 %
Dryness:	23
pH level:	3.2
Residual Sugar:	230 g/L
Total Acidity:	12 g/L
Release Date:	July 2007
Ageability (Serve Until)	2017
Serving Temperature:	5-8° C
Oak Aging:	No

Inniskillin Wines Inc., Niagara-on-the-Lake, Canada

www.inniskillin.com