

2013 Reserve VIDAL ICEWINE



Terroir

The 2013 vintage was of historical proportions. An early spring had buds bursting about 4 weeks earlier than normal, and a steady warm summer period with moderate rain allowed for plenty of time to ripen grapes. Relatively dry conditions continued through the fall keeping the vineyards clean and our grapes for Icewine healthy. The fruit for our Reserve Vidal Icewine comes from our oldest and best vineyards. Our meticulous selection criteria begins in the vineyard and concludes in the cellar where we examine the final wine's sugar, acidity, pH and alcohol balance to determine if it is worthy of our Reserve Icewine level. A small amount of oak treatment during fermentation gives added complexity and depth.

Soil	Predominantly clay loam with glacial sediments over Queenston bedrock
Climate	Full, intense sun exposure during the day combined with cool air coming off Lake Ontario at night resulted in high differential between day and night temperatures
Topography	Relatively flat topography rising 95m (312 ft) above sea level

Viticulture

Yield (litres)	900L/acre (2200/ha)
Trellising	4-cane Kniffen
Age of Vines	15+ years
Vine Density	1210/acre (3000/ha)

Winemaking

Harvest Date	21 January 2014
Harvest Temp.	-9°C
Brix at Harvest	40° Brix
Fermentation	Stainless steel at 15°C (59°F) for approximately 10 weeks
Oak Treatment	20% fermented in French oak

Technical Information

Appellation	VQA Niagara-on-the-Lake
Blend	100% Vidal
Production	5000 cases (12x200ml)
Alcohol	10.5%
Residual Sugar	216 g/L
Total Acidity	9.1 g/L
pH	3.53

Tasting Note

A stellar Icewine encompasses fantastic aromas of floral notes, honey, candied orange peel, peach and apricot. You'll find intense flavours of pineapple, lychee, and honey on your palate, as well as a voluptuous texture, balancing acidity and long finish.

Drinkability	Now to 2028+
Service	10-12°C (50-54°F)
Food Pairing	Vidal Icewine pairs well with chocolates and fruit-based desserts as well as strong cheeses.
Availability	Winery, Duty Free