JACKSON TRIGGS
VINTNERS

Wine Profile

Technical Analysis

Alcohol/Vol:	9 %
Residual Sugar:	254 g/l
Dryness:	23
Total Acidity:	11.7 g/l

Proprietors' Reserve 2008 Vidal Icewine

VQA Niagara Peninsula

Harvest

The grapes for our 2008 Proprietors' Reserve Vidal Icewine were harvested from Skubel, Seegar, Lament Vineyards between December 21st - January 14th at 42º Brix.

Winemaking

The naturally frozen grapes for our Vidal Icewine were picked at an average of -10C. The grapes were pressed immediately after picking in small lot basket presses, thus enhancing the varietal's sweetness and concentrated aromatic flavours. This was followed by slow, cool fermentation using select yeast in stainless steel tanks to preserve the wine's intensity.

Winemaker's Notes

This richly textured wine displays fresh tropical aromas of papaya, mango and apricot. Bold fruit flavours balanced with fine acidity caress the palate and conclude with an exquisite silky finish.

Food Pairings

Serve slightly chilled on its own or with fresh fruit, foie gras, rich paté or a selection of fine cheeses.

Awards and Accolades

Previous vintages have been awarded:
*Grand Gold Medal, Vinitaly, Verona, Italy
*Gold Medal, International Wine & Spirits Competition, London, UK
*Gold Medal, Canadian Wine Awards, Penticton, B.C.

Product Information

Size	375 ml
UPC#	
SCC	
Product #	549010
Cases Produced	
Price	
Availability	Niagara Estate winery, LCBO Vintages, Wine Rack, and select licensees