

2015 Vidal Icewine VQA 375ml

CERTIFICATION: Organic. Suitable for vegans and vegetarians.

IN THE VINEYARD:

Varietal : 100% Vidal Icewine
Appellation : VQA Niagara Peninsula
Harvested : January, 2015
Brix at harvest : 36.7°

IN THE WINERY:

Picked in the deep cold of night and pressed in the morning sunshine to extract sweet, concentrated juice for this small lot Organic icewine. It is truly luscious and tropical in aromatics and palate. Bentonite fining and sterile filtration at bottling.

Alcohol: 13.1%
Titratable Acidity: 8.75 g/L
pH: 3.3
Residual Sugar: 175 g/L
Closure: Natural cork
Cases Produced: 212
Bottling Date: November 9, 2016

IN THE GLASS:

Baked & candied apple notes accompany subtle botrytis influence of orange marmalade & rye berry. Striking, balancing acidity provides incredible structure on this dessert wine. Serve with Foie gras, apple pie, cheddar cheese, lemon sorbet.

