



## 2017 Vidal Icewine

*VQA Niagara Peninsula*

### GROWING SEASON AND HARVEST

- ❖ Weather conditions were unusually cold and snowy during the first few months of 2016. May brought a return to more average temperatures, June and July remained cooler which allowed for slow, steady maturation of the vines and grapes.
- ❖ August was relatively average in temperature and September finally brought enough sun and warm temperatures to push the grapes to maturity.
- ❖ Harvest began about 10 days later than normal but was helped along by a good long stretch of dry, sunny weather. This carried in to October allowing all grapes to ripen and come in before the rather quick onset of colder fall temperatures.
- ❖ 2017 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

### WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Niagara vineyards
- ❖ Vidal Icewine harvest: early December at temperatures between -10° C and -14° C
- ❖ Cool fermentation and cold stabilization completed naturally outside in stainless steel
- ❖ Aged in stainless steel tanks for several months
- ❖ Filtered and bottled to preserve fruit characters

### WINEMAKER'S TASTING NOTES

Lovely golden in colour, this Vidal Icewine displays notes of peaches, honey and fresh apricots. The palate is lively with citrus notes that lead into a sweet, lingering finish.

### FOOD PAIRINGS

Serve chilled to approximately 12°C. Enjoy this Classic Vidal Icewine with angel food cake topped with fresh peaches and whipped cream or enjoy on its own garnished with candied lemon peel.

### TECHNICAL DATA

Alcohol: 11.5%

**SIZE**                      **BRIX AT HARVEST**  
375ml                      38.5°



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