



Discovery Series 2013 Vidal Icewine

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

- ❖ Weather conditions were quite variable but on average, temperatures were close to normal and precipitation ranged from normal to a bit wet.
- ❖ Spring was cool and wet ending with some isolated late frosts and then moving quickly into hot weather.
- ❖ June and July were both warm, with humid periods. August brought more stable weather, warm to normal temperatures and less rain and the grapes ripened more or less on schedule.
- ❖ September started with some spotty hail causing some minor damage to grapes but progressed into a pleasant, dry month which set the stage for harvest.
- ❖ Temperatures through September and October were slightly higher than normal. It was a relatively large crop and the harvest window for all regions stretched well into November for many growers and wineries.
- ❖ 2013 was an interesting year with some significant weather variations through the growing season. The variability of weather may well highlight the unique character of individual appellations, and will certainly differentiate wines from specific vineyards.

WINEMAKING TECHNIQUES

The Vidal grapes were harvested late November/early December, with temperatures hovering between -10°C and -12°C. After settling the juice, cool fermentation was completed in mid February when the wine was placed outdoors to stop fermentation and to complete natural cold stabilization. The wine was filtered and then bottled.

WINEMAKER'S TASTING NOTES

Dan believes that no one else in the world can make Icewine like the talented winemakers in Canada. Our cold Canadian winters and range of grape varieties left to freeze on the vine, means that we consistently produce the best Icewine in the world. This classic Vidal Icewine displays a rich bouquet of honey and peaches followed by a luscious palate with notes of pineapple, tropical fruit and peach with a lively, balanced acidity and long finish.

FOOD SUGGESTIONS

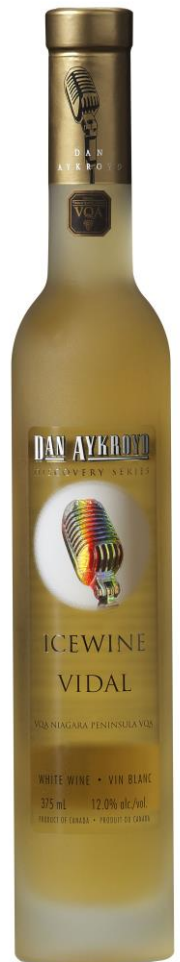
Enjoy this Icewine on its own, or try it in a dark chocolate cup for something fun and different!

TECHNICAL DATA

Vidal 100%
Alcohol by Volume: 11.5%

SUGAR CODE
(20)

SIZE
375 mL



The Lakeview Wine Co.
(a division of Diamond Estates Wines & Spirits Ltd.)
1067 Niagara Stone Road, Niagara on the Lake, ON L0S 1J0
Tel: 905 641 1042 ~ www.LakeviewWineCo.com