

# Lakeview Cellars

## 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 frozen Vidal grapes were harvested in late November when temperatures fell between -10°C and -13°C. After settling the juice in stainless steel tanks, cool fermentation was completed in late-February when the wine was placed outdoors to stop fermentation and to complete natural cold stabilization. The wine was stored in solely stainless steel for a period of 8 months before being filtered and then bottled.

### WINEMAKER'S TASTING NOTES

This is a classic Vidal Icewine with notes of honey, lemon, and citrus followed by a complex palate with a balanced, acidic backbone. This fresh and lively Vidal should be served chilled to approximately 12°C.

### FOOD SUGGESTIONS

This classic dessert wine pairs well with light desserts such as fresh fruit and cheeses or try it with an apricot tart topped with whipped cream.

### TECHNICAL DATA

Alcohol by volume: 11.5%  
Residual Sugar: 152 g/L

**SUGAR CODE**  
(18)

**SIZE**  
200ml



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](http://www.LakeviewWineCo.com)