



LAKEVIEW
CELLARS

2017 Vidal Icewine

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

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

The frozen Vidal grapes were harvested in early December 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 before being filtered and then bottled.

WINEMAKER'S TASTING NOTES

This is a classic Vidal Icewine with notes of peach, honey, lychee, 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

BRIX AT HARVEST

38.5°

SIZE

200ml & 375ml



The Lakeview Wine Co.

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