

Inniskillin,

## Niagara Vidal Sparkling Icewine 2022

Niagara, Ontario, Canada

INNISKILLIN



Grape Varieties	<b>100% Vidal</b>
Winemaker	<b>Nicholas Gizuk</b>
Closure	<b>Natural Cork</b>
ABV	<b>9.5%</b>
Residual Sugar	<b>228g/L</b>
Acidity	<b>10.55g/L</b>
Wine pH	<b>3.55</b>
Bottle Sizes	<b>37.5cl</b>
Notes	<b>Vegetarian</b>

### PRODUCER

Inniskillin is now synonymous with top quality Icewine and consistently sets the bar much higher than its competitors. They harvest at a higher brix level than the minimum set by the VQA (Vintners Quality Alliance in Ontario) and their wines have a higher level of residual sugar. This gives richer, more intense wines that merit their higher price. Inniskillin was founded in 1975 by Austrian chemist Karl Kaiser and Italian-Canadian agriculture graduate Donald Ziraldo, who worked tirelessly to introduce better vines and superior winemaking techniques to Niagara. In 1984, to make the most of the extreme Canadian winter, Kaiser produced his first icewine - a pivotal point in garnering attention from the international wine world.

### VINEYARDS

The Niagara Peninsula is considered a cool climate viticulture region, and the mineral-rich soils are the result of melting glaciers that left behind large and varied deposits of gravel, sand and clay, as they receded approximately 13,000 years ago. Thanks to the warming influence of Lake Ontario and the Niagara River, the region's temperatures during the fruit-ripening phase are moderate and consistent. Vineyards harvested with the Vidal grapes for Sparkling Icewine include Woerthle, Montague and Brae Burn.

### VINTAGE

The third week of December 2022 brought ideal temperatures of -10°C to begin Inniskillin's Icewine harvest, which was completed by February 5th with the fourth and final picking. Cabernet Franc and Riesling were off the vines in December, and this is historically the best time to pick Icewine before there is any risk of grapes dehydrate, high winds, and birds feasting on exposed grapes. The consistently frigid weather provided the optimal harvesting temperature, which maintained Inniskillin's high quality standards with the desired sugar levels and well-balanced acidities. At pressing, only a few drops of concentrated juice could be extracted from each bunch, about 10% of a normal fall harvest yield, a scarcity which makes Icewine so unique and highly sought after.

### VINIFICATION

The grapes for this Icewine were harvested at an average temperature of -10°C. Pressed immediately, the resulting juice was an ideal 37.7 brix for a sparkling Icewine. Inoculated with a very specific strain of yeast, the juice was allowed to ferment under pressure in a charmat tank at an average temperature of 17°C until it reached an alcohol of 9.5%.

### TASTING NOTES

Exotic fruit aromatics as well as peach, orange and honey dominate the nose of this unique Icewine. Citrus, mango, lychee and pineapple on the palate, balanced by a crisp acidity and lively effervescence round out this Inniskillin classic.

LIBERTY WINES