



RIVERVIEW
Cellars
ESTATE WINERY

Cabernet Icewine 2009

VQA Niagara Peninsula

\$39.95 / 200mL

\$59.95 / 375mL

Vineyard

On-Site Area Planted: 0.85 acres / 0.34 hectares

Soil: Silty loam (primarily)

Harvest Date: January 9th, 2010; 2AM-7AM

Brix: 37.3° (averaged)

Winery

Grapes sourced from our old vines planted in 1999 (C. Franc), and some purchased content from trusted growers. Grapes were picked and pressed frozen below -8°C, then combined for a co-ferment. Fermentation lasted 21 days in a temperature-controlled stainless steel tank, at a steady 16°C. Wine was matured in stainless steel; subsequently racked, fined and filtered prior to bottling. Sealed under natural cork.

Bottle Statistics

Varietals: 81% Cabernet Franc, 19% Cabernet Sauvignon

Alcohol: 10.7% alc./vol.

Residual Sugar: 197.1 g/L

Bottled On: April 12th, 2010

Cases Produced: 259 (375mL), 467 (200mL)



Bronze Medal

Intervin Wine Awards 2010

Bronze Medal

Canadian Wine Awards 2010

Tasting Notes (4/19/2010)

Pale pink-cherry core to salmon-pink rim; bright appearance and low-medium viscosity. Fruity, bright nose dominant of strawberry and cherry preserves, overlaid with light tones of nectarine, honey and pistachio. Very fragrant and appealing. Aromas carry over well to the light-medium bodied palate, cleansed by refreshing acidity. Drink now or hold for 3-5 years. Enjoy with strawberry-based desserts such as tarts, compotes, or *clafoutis*.