



RIVERVIEW
Cellars
ESTATE WINERY

Riesling Icewine 2009

VQA Niagara River

\$54.95 / 375mL

Vineyard

Area Planted: 1.1 acres / 0.44 hectares / 7 rows

Soil: Clay loam

Vine Age: 5 years

Harvest Date: January 9th, 2010; 8AM-12PM

Brix: 39.72°

Winery

Grapes picked at approx. -10°C and pressed over the next few days in similar temperatures. Must was cool-fermented in stainless steel at 15°C for approx. 2-3 weeks. Wine was matured in stainless steel; racked, fined and cross-flow filtered prior to bottling. Sealed under natural cork.

Bottle Statistics

Varietal Content: 100% Riesling, Clone Weis 21B

Alcohol: 11.9% alc./vol.

Residual Sugar: 209.4 g/L

Bottled On: August 12th, 2010

Cases Produced: 107



★★★★★

Susan Desjardins,
Sommelier
WineCurrent.com

Tasting Notes (8/20/2010)

Deep straw-colour, lightly-saturated core, with bright appearance and low-moderate viscosity. Riesling's tendency towards high acidity greatly benefits this Icewine. Excellent balance, appropriate alcohol, and varietally true citric aromas dominate. Concentrated notes of dried apricot and grapefruit on the palate, with the promise of more in the future. Classic dessert wine pairings are encouraged: bleu or strong/firm cheese, dark chocolate, and seared *foie gras*. Hold until early 2011, then affectionately consume over the next 6-8 years.