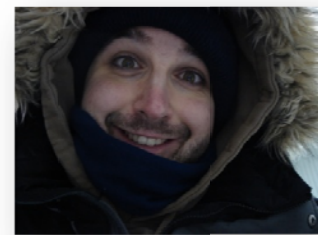


Icewine



Icewine is our national treasure. Sought by wine enthusiasts all over the globe for its power and grace, Icewine is a dessert wine of the highest quality. Rich, concentrated flavours coat the palate like fresh snow falling on the vineyard, imprinting the essence of the grape and the potential of Canadian viticulture. No wine better captures the spirit of our *terroir* than Icewine.

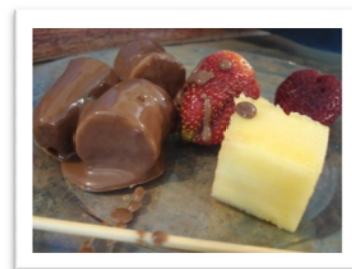


Ontario has produced Icewine since the early 1980s by adapting the then-obscure German style of *Eiswein*. Grapes are picked only once the temperature falls between -8 and -12 degrees Centigrade to ensure that we are, essentially, pressing wine from ice. Here at *Riverview Cellars*, our first Icewine harvest came in late 1999. Gathering family and friends, we set out late in the night, braving the cold and hand-harvesting many acres of solid-cold berries. The frozen harvest is a tradition few places in the world can achieve annually. We know we're blessed.

Icewine doesn't happen by accident – in fact, there are great risks involved. Grapes are netted to protect against hungry birds, but remain exposed to high winds and hail. If rot overtakes the clusters, the harvest could be lost. There are no guarantees the crop will remain intact into December and January. Many simply cannot weather the weather. But, when we do harvest, the grapes we pick are intimately packed with flavour and sugar. *Riverview Cellars* has found much success using **Vidal**, **Cabernet Sauvignon**, **Cabernet Franc**, and **Riesling**.



Serving Icewine is a pleasure reserved for those lucky enough to own a bottle. (You might be just that lucky.) When savouring Icewine early in its life, bright fruit dominates the nose and palate. **White Icewines** usually display a confection of tropical fruit, mango, pineapple, peach, and passion-fruit. In time, their supple honeyed qualities cede to a more caramel and marmalade-textured drink, often emphasizing flavours of apricot *crème brûlée*. **Red Icewines** are driven more by red berry-fruits like strawberry and raspberry, but sometimes exhibit pomegranate and guava. In time, they too should develop a caramelized texture, but may also bring with them aromas of tea leaves and chocolate. Consider serving *foie gras*, strong cheese, or fresh fruits with white Icewines; dark chocolate or nut-based dishes with red Icewines. Be sure to store your Icewine laying on its side in a cool, semi-humid place (55%) away from light. Chill your Icewine to approximately 7-9°C (45°F) before serving; it will maximize the plush fruitiness. After all, *Icewine* should be cold.



A tremendous history of excellence surrounds Canadian Icewine which we are proud to maintain. Authentic Icewines are approved by the *Vintners Quality Alliance (VQA)*, an independent organization which enforces strict standards for harvesting and production. Seeing **VQA** on a bottle of Icewine is the customer's guarantee that theirs is the latest in a long line of exceptional wines made from naturally frozen grapes. We proudly wear the VQA shield on every Icewine produced at *Riverview Cellars*.



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