



RIVERVIEW
Cellars
ESTATE WINERY

Vidal Icewine 2008

VQA Niagara Peninsula

\$29.95 / 200mL

\$44.95 / 375mL

Vineyard

On-Site Area Planted: 1.77 acres / 0.72 hectares / 9 rows

Soil: Clay loam

On-Site Vine Age: 1993, 1995, 1996

Harvest Date: January 10th, 2008; 2AM-9AM

Brix: 39.97°

Winery

Grapes picked at approx. -10°C and pressed over the next few days in similar temperatures. Additional content, sourced from a trusted grower, arrived shortly thereafter. Must was fermented in stainless steel at 19°C for approximately 2-3 weeks. Wine was matured in stainless steel; racked, fined and filtered prior to bottling. Sealed under natural cork.

Bottle Statistics

Varietal Content: 100% Vidal Blanc

Alcohol: 9.6% alc./vol.

Residual Sugar: 255.1 g/L

Bottled On: September 29th, 2009



Gold Medal

Finger Lakes International
Wine Competition 2010

Tasting Notes (4/21/2010)

Light gold, well-saturated core, with bright appearance and medium-high viscosity. Excellent, true-to-type aromatics of honeycomb, dried apricot, peach candies and crème brûlée. Good complexity and integration. The juicy palate is accessible right now and should continue to be in the short term. Consider traditional, fruit-driven desserts like peach pie or apple crisp. Drink or hold until late 2011.