



Though Icewine's roots can be traced to centuries-old German winemakers, there is nothing more quintessentially Canadian than this luscious luxury borne of patience and subzero bravura. Grapes are left on the vine well into the winter months to concentrate and intensify the flavors, as water content freezes, thaws and dehydrates in each precious Icewine grape. Located in Niagara-on-the-Lake at the historic Brae Burn Estate, Inniskillin has been producing world-renowned Icewines from grapes grown in the Niagara Peninsula since 1984.



## GOLD VIDAL 2019

**94 PTS** *Handlump* | "The 2019 Gold Vidal Icewine was fermented and aged for about 14 weeks in 90% new French oak. It comes in with 272 grams of residual sugar, 10.5 of total acidity and 10% alcohol. Rich and unctuous, this also has classic aromatics and a certain level of freshness that keeps it from being particularly cloying. This is also completely delicious, with a little of bit of spicy apricots on the mouthwatering finish. The acidity lifts the fruit and allows it to shine through. It's never going to be a nervy wine, but it is not flabby either. If you like stickies, this won't disappoint. It should age very well, acquiring a bit more character along the way. Many will like it the way it is, but it can acquire another dimension in time."



## PEARL VIDAL 2019

**93 PTS** *Handlump* | "The 2019 Vidal Icewine comes in with 250 grams of residual sugar, 9.79 of total acidity and 9.5% alcohol. This was bottled in July 2020, the only bottling for this wine this year. The richest of the Vidal ice wines this issue, although only by a hair, this is intensely flavored and rather unctuous. As with its 2018 sibling, this has typical peach and apricot nuances. It shows off a lot of sugar. Part of that extra richness over the 2018 may be the perception created by this being a year younger, to be sure. For today, I like the balance on the 2018 better and give that the nod. This might well catch up in time. The difference between the two is not particularly great, despite rather different vintages."

**91 PTS** *WINEENTHUSIAST* | "A deep gold color, this wine is packed with not-quite-syrupy flavors of peach, apricot and marmalade jam. It's a potently fruity dessert wine, with 245 g/L residual sugar."



## RIESLING 2019

**95 PTS** *Handlump* | "The 2019 Riesling Icewine comes in with 244 grams of residual sugar, 12.5 of total acidity and 9.6% alcohol. This is a bit pricier, but it would be my pick for best of the Inniskillin group. As lovely as the Vidal wines are, this is just a better grape. Rich but balanced nonetheless, it shows off its purity of aromatics and flavors to go with the unctuous texture. The peaches and apricots are obvious, as they tend to be on wines like this. Overall, this is super. It is a full-on dessert wine."

**93 PTS** *WineSpectator* | "Apricot, peach, honey, lanolin and jasmine aromas and flavors highlight this silky dessert white. Beautifully balanced and long, shows a hint of spice on the aftertaste. Drink now through 2032."

**92 PTS** *WINEENTHUSIAST* | "This Riesling Icewine offers sweet, honeyed flavors of apple sauce and peach pie, with accents of candied apricots and dried papaya. The acids balance out the sugar, which is finished at 230 g/L."



## CABERNET FRANC 2019

**95 PTS** *WINEENTHUSIAST* | "Cabernet Franc, both still and sweet, is a rising star in eastern Canada. As an ice wine it's rare and distinctive, aromatic and focused. Honey, molasses, caramel, bubble tea, sweet tobacco, candied apricot, blueberry and blackberry jam mark the dizzying mix of flavors. There's enough tannin to cut through, and this very special wine makes a splendid dessert all by itself."

**94 PTS** *Handlump* | "The 2019 Cabernet Franc Icewine comes in with 265 grams of residual sugar, 9.6 of total acidity and 9.5% alcohol. This was bottled in January of 2021. This is probably the most distinctive of the winery's offerings because of that Cabernet Franc base. You won't mistake it for anything else—the pink-red color will give you a heads up before you see the label or taste it. Yes, you can tell on tasting it too—there are hints of herbs and a touch of charred green veggies, even if mostly subdued by the ice wine process and the sugar, to go with the typical unctuousness of the brand. I really liked the difference this year, as this showed off its personality as well as some of its freshness."



## SPARKLING VIDAL 2019

**94 PTS** *VINEPAIR* | "Vidal is one the Northeast and Canada's most flavorful hybrid grapes. It's also quite hardy in the winter months, which is why it thrives on the Niagara peninsula just over the New York border in Canada. This soft and creamy sparkling dessert wine has a subtle smell of lemon curd and caramelized pears. The bubbles are tight and concentrated and break up the sweetness of the wine. This allows you to enjoy the honeyed awesomeness of the wine without it over whitening your palate."



## JACKSON-TRIGGS VIDAL 20019

**95 PTS** *Handlump* | "The 187 ml package—one quarter of a regular bottle—suffices for two sweet toothers given the richness of the wine. A deep gold color, the wine is thick on the palate and loaded with flavors of dried apricot, peach, cooked pear, papaya and crystallized sugar. The acids keep it from becoming too cloying."

**91 PTS** *WINEENTHUSIAST* | "The 2019 Vidal Reserve Icewine comes in with 9.3% alcohol, 215 grams of residual sugar and 11 grams of total acidity. Of the three non-oaked ice wines this issue (including from Inniskillin), this might be the brightest and freshest, with a bit of tang and spice on the finish. The ones from Inniskillin have more weight and richness, but this seems sunnier and livelier. It leans a little more to grapefruit than apricot, although that's a relative term for this style of wine. I liked this a lot. It's a beauty. This comes in a 187-milliter bottle, to which the price applies."