



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.



WINEENTHUSIAST

95 pts

Editors' Choice

GOLD VIDAL 2017

In a sensational vintage for icewine, this wine clocks in at 252 g/L residual sugar. Rare, expensive and luxurious, it takes you on a deep dive into flavors of honey, maple sugar, brown sugar, rock candy, sweet citrus, orange, peach, butterscotch and caramel. Try it with pecan pie. *July 2020*

94 pts | Wine & Spirits | April 2019

93 pts | The Wine Advocate | October 2019



WINEENTHUSIAST

94 pts

Editors' Choice

PEARL VIDAL 2017

Intensely aromatic, this wine brings concentrated flavors of peach syrup, apricot jam and candied pineapple. Lush and tongue-coating, the sweetness (250 g/L residual sugar) is adequately offset with acidity, and as it rolls down the throat brings added layers of maple syrup, butterscotch and butter brickle. *March 2019*

93 pts | The Wine Advocate | October 2019

92 pts | James Suckling | April 2019



WINEENTHUSIAST

96 pts

Editors' Choice

CABERNET FRANC 2017

A spectacular year for icewines, this exotic and beautiful wine—a stunning burnt-orange hue—boasts 244 g/L of residual sugar, yet is not a bit syrupy. Strawberry jam, blackberry pie, toffee, coffee gelato, cinnamon spice and more—the hits just keep on coming. One half-bottle, expensive though it is, will stretch for a half dozen sweet teeth as long as you take plenty of time to savor the lingering finish. *July 2020*

92 pts | James Suckling | April 2019

91 pts | The Wine Advocate | October 2019



WINEENTHUSIAST

92 pts

Press Pending

RIESLING 2019

An abundance of lively and fresh aromatics dominate this iconic Icewine including lemon, lime and white peach. A bright and crisp acidity balances the full concentration of flavors which are mirrored from the nose.



JACKSON TRIGGS VIDAL 2019

This richly textured wine displays fresh tropical aromas of papaya, mango and apricot. Bold fruit flavours balanced with fine acidity caress the palate and conclude with an exquisite silky finish.