



a head of our time

2012 VIDAL ICEWINE

VOLUME 200 ml

A.B.V 10.7%

R.S. 168 g/l

T.A. 9.6 g/l

SOURCE Niagara-on-the-Lake

FERMENTATION Wild in 225L 10-year-old French oak

ESTIMATED PEAK 2027

SERVE 6° C

WINE MAKER'S NOTES "We picked this in late January 2013, at -9° Celsius. We only had a little bit of this and it fermented naturally in a 10-year-old French oak barrel. The barrel was done after 2 months, and then we let it rest there for another 2 months before transferring it to steel."

SOMMELIER'S NOTES "A nose of yellow plums stewed in honey. The palate is rich, with a pleasing acidity and a long finish. Plenty of baked golden delicious apples and sponge toffee. Indulge in some seared foie gras and apple tart tatin."

905.468.4321
bigheadwines.ca

