


Adores apple crumble or
a strawberry-rhubarb pie

REIF ESTATE VIDAL ICEWINE 2007
VQA Niagara-on-the-Lake

Gold Medal winner at the 2010
Cuvée Awards.

TASTING NOTE: This pours 18K yellow
gold in the glass with lifted alluring
aromas of toffee, spice cake and treacle.
From 25-year-old vines, this delivers a
stunning mouthful of flavour with spiced
pear, honeyed mango and spice-infused
apfelkuchen [German apple cake] to the
fore. It's full bodied, fully flavoured
delivering a monumental aftertaste that's
balanced and mouth-watering delicious ...

Score: ★★★★★ (Vic Harradine,
www.winecurrent.com, Nov. 7, 2009)


544791 (S) 200 mL \$24.95 

Dream team with Ontario
or French blue cheese

**ZIRALDO ESTATE RIESLING
ICEWINE 2007**
VQA Niagara Peninsula

"Canada's fine-wine patriarch is back and
I'm thrilled he's devoting time to riesling,
one of Niagara's most compelling varieties."
(Beppi Crosariol, *The Globe and Mail*,
Nov. 20, 2009)

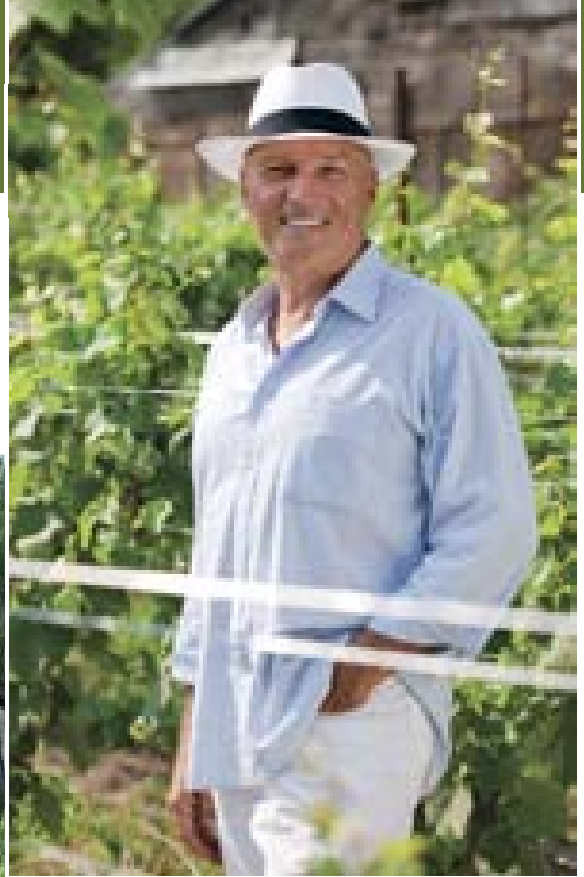
TASTING NOTE: Ziraldo Riesling Icewine
2007 hails from the great 2007 harvest
and is very good. Intensely sweet and ripe,
with opulent flavours of preserved
apricots, peaches and honey, it's balanced
nicely by enough acidity to cleanse the
palate ... (Beppi Crosariol, *The Globe
and Mail*, Nov. 20, 2009)

149609 (S) 375 mL \$59.00 



ICEWINE

Ontario Icewines
show off an extraordinary
array of flavours



TOP RIGHT: Icewine pioneer Donald Ziraldo.
BELOW: Ziraldo's latest project is a two-year-old organic vineyard, planted in the fertile soil of a former fruit orchard. **ABOVE:** This soon-to-be demolished building housed the original Inniskillin winery, founded by Ziraldo and partner Karl Kaiser.

CLOSE-UP

Ziraldo Estate Winery helps increase the cool factor

Karl Kaiser and Donald Ziraldo, of Inniskillin fame, may not have produced Canada's first Icewine, but they were largely responsible for this sweet treat becoming our ambassador to the wine world. Donald Ziraldo, now owner of Ziraldo Estate Winery, explains why Niagara is ideal for the style: "The cold winters naturally freeze the water in the berries to yield an exquisite balance of fruit, acid and an extraordinary array of flavours which results in this fine wine." He found the 2007 vintage especially remarkable: "I was struck by the aroma of peach. I conferred with Karl Kaiser, Icewine genius and my long-time partner, and he said that it was a result of the heat reminiscent of the hotter Okanagan. 2007 was the hottest vintage on record in Ontario, which brought that lovely peach smell and taste front and centre."