

## 2009 Special Select Late Harvest Vidal

**UPC** 

**Bottling Date** Dec 16, 2010

Release Date Dec 17, 2011

> Price \$23.10 375 ml

Vintage 2009

Vineyard Lincoln Lakeshore

Appellation Ontario Soil Type Clay/loam

Age of Vines 2000

Varietal/Blend 100% Vidal

200 cases Quantity Made

> Harvest January 3, 2010 30.5 brix

Vinification Stainless Steel fermented

Alcohol Content 11.5%

**Sugar Content** 120 g/l (sugar code 12)

LCBO#

Tasting Notes:

Colour Pale Straw

Aroma Peach, apricot, citrus, honey, grapefruit

Palate Peach, grapefruit, honey

Food Pairing Apple tart. Parmesan or Blue Cheese.

Dessert by itself

Serving Temperature Chilled

> Cellaring 1 - 10 years

Awards Bronze Medal— 2011 Ontario Wine

**Awards** 

Bronze Medal – 2011 Finger Lakes In-

ternational Wine Competition

Bronze Medal – 2011 All Cdn Wine

Championships

Notable reviews

Mike Lowe: Delivers aromas and flavours of luscious, honeyed grapefruit

balanced with cleansing acidity.

(Dec 2010)

Billy Munnelly: Lovely but also lively, and lighthearted—delicious to sip anytime.

Especially after an al fresco summer lunch. May 2011

Rick Van Sickle: A great price for this late harvest Vidal done in the classic style. Sweet citrus, honey and peach notes on the nose. Apricot, peach, grapefruit and a moderately sweet honey note in the mouth is followed by cleansing acidity through the finish. Feb 2011

Michael Pinkus: ... it's icewinesque without the over-the-top sweetness ... ever so slightly honeyed peaches, vanilla and spice all rolled up in a neat little package with good balancing

acidity ...4 stars + April 2011