



# Lakeview Cellars Icewines

Niagara-on-the-Lake, Ontario, Canada





# Icewine



## HISTORY

Icewine was originally first produced in Germany as far back as the mid 1800's. Production was small and not on an annual basis. In the mid 1900's more modern product practises allowed for annual production. More recently global warming has limited European production to 1 in 5 years. The first commercial production of Icewine in Canada occurred in the early 1980's and Icewine has been produced in Ontario every year since.

## REGULATION

Icewine production is regulated in Ontario under the VQA Act and regulations. Strict standards are monitored by VQA inspectors, from vineyard to the bottle. Rules cover grape varieties, harvest procedures, winemaking, and testing before the wine is released. No wine may use the term "Icewine" on its label unless it is certified by VQA Ontario.



# Icewine

## REGULATION continued

Production must be monitored by a VQA-appointed agent who will stop the harvest once the temperature rises above  $-8^{\circ}\text{C}$ .

It must be produced as a varietal from approved grapes.

The grapes must be naturally frozen on the vine and harvested and pressed in a continuous process while the air temperature remains at or below  $-8^{\circ}\text{C}$ .

100 per cent of the grapes must be grown within a viticultural area, which must be indicated on the label.

The average sugar level of the juice used must reach at least  $35^{\circ}$  Brix (Brix is the measurement of sugar in grapes) and both the alcohol and residual sugar in the finished wine must result exclusively from the natural sugar of the grapes.



# Icewine

## GRAPE VARIETIES

In Ontario, Icewine must be made from vitis vinifera grape varieties or the hybrid variety Vidal Blanc. The most popular varieties are Vidal Blanc, Riesling and Cabernet Franc.

Some small lots include Gewürztraminer, Chardonnay and Cabernet Sauvignon.

## PRODUCTION

Due to global warming Icewine production in Europe has been very limited in the last 20+ years. In Ontario we are fortunate to have had qualifying cold weather every year. Ontario produces **90%** of the world's Icewine. Our Lakeview brand produces over 20,000 cases annually.



# Icewine

## WHY IS ICEWINE SO EXPENSIVE?

The production of true Icewine is risky. Icewine producers leave select vineyards unharvested and wait for winter to set in. The fruit left on the vine after the normal fall harvest is vulnerable to rot, ravaging winds, hail, hungry birds and animals.

The making of Icewine is labour intensive. In order to ensure that the grapes are harvested when frozen solid, a trained workforce must be available to go out into the vineyards in the middle of the night at temperatures below  $-8^{\circ}\text{C}$  to pick the frozen grapes by hand. The grapes must be pressed immediately while they are still frozen. Yields are small. It takes about 3.5 kilograms of Riesling grapes or three kilograms of Vidal grapes to produce one 375-millilitre bottle of Icewine. The same amount of grapes would produce six to seven times as much table wine.



# Icewine

## ICEWINE—NOT JUST A DESSERT WINE

If you're serving Icewine with dessert, make sure the dessert is less sweet than the Icewine (try fruit-based desserts such as peach cobbler, cheesecake or unsweetened fruit pies).

Serve as a starter with pâté or foie gras.

Enjoy anytime alongside fresh fruit and young, soft cheese.

And, it's superb all by itself.

**Icewine is Niagara's gift to wine lovers around the world. Sought out around the world by wine lovers who recognise the elegance of the wine and appreciate its full rich long lasting flavour.**





# Lakeview Vidal Icewine

## Awards

2023

Decanter Magazine Silver 92 points

International Wine & Spirits Competition Silver 92 points

International Wine Challenge Silver

Canadian National Wine Awards Silver

2022

American Wine Awards Gold

National Wine Awards of Canada Gold

2021

China Wine & Spirits Awards-Gold

International Wine & Spirits Competition Gold 95 points

International Wine Challenge Silver



# Lakeview Cabernet Franc Icewine

## Awards

2022

American Wine Awards Gold

2020

Las Vegas Wine Awards Gold 92 Points

China Wine & Spirit Awards Double Gold

London Wine Competition Silver

2019

Ontario Wine Awards Gold

# LC LAKEVIEW CELLARS



Lakeview Cellars is  
transitioning to  
Lakeview Wines Co.



# LAKEVIEW *wine co*



# Icewine Export

Lakeview Cellars Icewine international distribution includes:

China	Cambodia
Indonesia	Denmark
USA	Finland
Korea	Mexico
United Kingdom	Ethiopia
Germany	Sweden
Greece	Switzerland
Thailand	Singapore
Philippines	Hong Kong

