



2003 Vidal Icewine



Golden in colour, aroma and taste. A classic, elegant, delicate style of Icewine commencing with a complex aromatic nose of freshly sliced pineapple, peach, orange and candied lemon drizzled with butterscotch and underlying orange marmalade, rock melon and passion fruit notes. The palate is rich and lush with balanced acidity streaking through the tropical fruit flavours that continue to evolve into the lengthy, "simply heavenly" finish. Intense yet elegant. Fantastic with exotic fruit salad, sabayon, crème caramel, Roquefort cheese or simply on its own after a beautiful meal. A treat with foie gras.

HISTORY

The Pillitteri vineyards were established in the Niagara region in 1948.

Pillitteri Estates Winery proudly continues a family tradition of viticulture and winemaking excellence.

For Gary Pillitteri, the opening of Pillitteri Estates Winery in June of 1993 was the culmination of a lifetime dream.

The family's **53 acres** of vineyards, planted with **vitis vinifera** and **French Hybrid grape** varieties. Following the exacting standards of the VQA (Vintner's Quality Alliance) production has increased steadily since the winery's opening, and currently stands at **250,000 liters**. The winery's production facilities have recently undergone a major expansion, although growth in production is carefully controlled to ensure that the family's high quality standards are maintained.

