

2006 SAVAGNIN ICEWINE
ST. DAVID'S BENCH VINEYARD
VQA – ST. DAVID'S BENCH



PAUL BOSCH'S WINEMAKER'S NOTES

Château des Charmes Savagnin Icewine is a deliciously sweet nectar that exudes aromas of marmalade and lemon with a fine overall balance between fruit flavours, sweetness and acidity. Icewine is a gift of winter to be enjoyed on its own or served with dessert.

Château des Charmes' renowned icewines have won numerous national and international awards including the International Wine and Spirit Competition Trophy in London, England where it was judged "Best Icewine Worldwide."

ACCOLADES

*"This one's for those who think they've seen it all when it comes to icewine – and I would have to put myself into that category as well – until now. This wine is made from the Savagnin grape, a curiosity in the wine world. It is grown mainly in a small corner of Eastern France called the Jura, and is the primary grape used in vin jaune. This one's not cheap, but it's an amazing elixir. It's like caramel syrup, thick and opulent in the mouth with only 9% alcohol and a 27 on the sugar code. The nose is honeyed-apricots while the palate delivers so much more. Think liquefied crème brulee that coats the mouth, yet with a clean fresh acidity that cleans the palate instead of being all sticky. This really is a taste treat sensation like nothing you've ever tried. ****5 stars (out of 5). Outstanding."*

– Michael Pinkus, OntarioWineReview.com, April, 2010

"Savagnin is an obscure grape from the alpine Jura region of France, first planted in Niagara by Paul Bosc, who has occasionally made dry wine from it over the years. But this is the first Savagnin Icewine in Canada, a stunning wine. Sumptuous and exotic, with an incredible, complex nose of marmalade, mandarin, lemon, pine and sponge toffee all evenly proportioned. It's very thick, very sweet and opulent, with outstanding length. Best 2009 to 2014. 93 pts."

– David Lawrason, Wine Access Buyer's Guide, May, 2009

"The first question that begs to be answered is : What is Savagnin? It is a rare grape, grown in the Jura region of France, that makes dry wines. The local specialty is Vin Jaune, a Sherry-style oxidized wine that can last upwards of 50 years. Back to Canada: the Bosc family originally made dry wines from this varietal, but has now decided to produce the first ever Icewine from this grape. Medium body; it offers good amounts of fruit and acid, more along the lines of a refined Riesling Icewine rather than an over-the-top Vidal. This unique wine will age wonderfully for many years to come, and is well worth the price. It is a wonderful discovery. Kudos! 91 pts."

– Tidings, Spring, 2009

TECHNICAL NOTES

HARVEST DATE	January 25, 2007
ALCOHOL	9.5%
CASES PRODUCED	149
SUGAR CODE	27
PRICE	\$75.00 / 375 ml

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"

– THE BOSCH FAMILY