

The image features a complex, symmetrical Art Deco geometric pattern in a metallic gold color against a black background. The pattern consists of multiple overlapping layers of lines forming various polygons, including triangles, squares, and hexagons, creating a sense of depth and intricate detail. The overall composition is highly balanced and visually striking.

ZIRALDO

NYC • LONDON • PARIS • HONG KONG • TORONTO • VENICE



*“I’m interested in luxury, in beauty and wine for people with a thirst for the very best.”*

- DONALD ZIRALDO



## DONALD J.P. ZIRALDO

A Canadian vintner and a recipient of the Order of Canada. Donald Ziraldo has often been hailed as one of the most important figures in Canadian wine industry and has been credited with starting the first winery in Canada since Prohibition, Inniskillin, with his partner/winemaker, Karl Kaiser. Donald continues to make fine wines under his own label: ZIRALDO with vineyards in Canada and Italy.

Mr. Ziraldo received the 2008 Masi Civiltà Del Vino Prize, given by Masi Winery to honor "personalities or institutions that have left their mark on the ancient history of winemaking every year for more than 20 years. Previous winners include Émile Peynaud, Hugh Johnson, and Mondavi himself. He is the

founding chairman of the Vintners Quality Alliance (VQA), Canada's appellation system, which was a voluntary system based on the appellation systems of France.

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**“If there's a Canadian who merits comparison with Mondavi, it's undoubtedly Donald Ziraldo, co-founder of Niagara's Inniskillin winery in 1974 and this country's most visible and tireless promoter of domestic wine.”**

— BEPPI CROSARIOL, *Globe and Mail* wine writer

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The ZIRALDO brand specialises in luxury wines such as Donald's world famous ice-wine, a limited edition Picolit, and Riesling table wines.



## ZIRALDO ESTATE VINEYARD

This vineyard was planted in 2007 and grown using organic practices for the sole purpose of making Icewine, which is my passion.

The vineyard, which was planted on the original Inniskillin winery site, consists of five clones of Riesling planted on five different rootstocks as an experiment to determine which clone is most suitable to this Niagara appellation.

Due to the young vines and an extremely hot summer, the grapes matured early and I was forced to pick the grapes in mid-November. The resulting table wine is very unique.

We specialize in producing sophisticated honeyed Riesling with an rich nose reminiscent of a late harvest but with a dry finish.

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**“ More than any individual, Donald Ziraldo embodies  
Canada’s wine industry. ”**

- ROBIN GARRETT, President and CEO -Ontario Tourism Marketing Partnership Corporation

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ZIRALDO

# ZIRALDO ESTATE VINEYARDS CANADA





# RIESLING ICEWINE 2012



Appellation: Niagara Peninsula

Alcohol: 9.2%

Total residual sugar: 215 gm/l

Riesling is the traditional German variety used in icewine. A Riesling's typical aromas are of flowers, tropical fruits, green apple and mineral stone. It is very versatile for pairing with food because of its ideal balance of sugar and bracing acidity.

375ml (6 x 375ml per case with black gift box)

**Tasting Notes by:**  
**Michelle Cherutti-Kowal,**  
**Master of wines**

Bright, pale lemon. Aromas of sugared candy drops with a hint of paraffin wax. Sweet yet balanced by zesty acidity. Good concentration in the mouth with flavours of lemon curd and kaffir lime. A delicate, yet elegant wine with a lingering finish.



## VIDAL ICEWINE 2012



Appellation: Niagara Peninsula

Alcohol: 9.4%

Total residual sugar: 246.8 gm/l

Vidal is a hybrid variety created by French breeder Jean Louis Vidal from hybridizing the *Vitis vinifera* variety Ugni blanc (also known as Trebbiano Toscano) with the hybrid variety, Seibel. A very winter-hardy variety that produces high sugar levels with good acidity. It is very aromatic and the berries have a tough outer skin for long "hang time" which are resistant to tough winter conditions. The nose is reminiscent of peach, pear, dried apricot, citrus and figs. The aroma of tropical fruits such as pineapple, mango, and lychee.

375ml (environmental pack, no gift box)

**Tasting Notes by:**  
**Michelle Cherutti-Kowal,**  
**Master of wines**

Amber gold in the glass. Pungent aromas of mango, peach with a touch of barley sugar. Voluptuous on the palate, with sweet, pronounced flavours of papaya, nectarine surrounded by searing acidity. Silky, smooth finishing with a touch of ginger. Fantastic wine, built to last.



## 2012 RIESLING TABLE WINE



This vineyard was planted in 2007 and grown using organic practices for the sole purpose of making Icewine, which is my passion. Planted on the original Inniskillin winery site, this wine consists of five Riesling clones planted on five different rootstocks as an experiment to determine which clone is most suitable to this Niagara appellation. Due to the young vines and an extremely hot summer which caused the vines to be stressed, the grapes matured early and I decided to pick mid-November. This unique off-dry Riesling is the result.

Appellation: Niagara-On-The-Lake

Alcohol: 11.4%

Estate bottled: Victoria Vineyard

Brix at harvest: 22

Tasting Notes by:

LCBO Vintages, Sommeliers Panel

A zesty Riesling bursting with lemon and lime character, this shows a nice mineral streak and a crisp, lip-smacking finish. Enjoy with freshwater fish or mildly spiced fish tacos.