

Ice Wine of Vidal Blanc



Vintage: 2013

Appellation: Lake Erie

Residual Sugar: 12.6%

Alcohol: 11%

Varieties: Vidal Blanc (100%)

Winemaking/Ferment notes: Ice Wine is made from Vidal Blanc grapes were left on the vine to freeze naturally and harvested by hand on December 12, 2013. This freezing concentrates the flavors and sugar in the grapes resulting in a flavorful rich dessert wine. The grapes were pressed while still frozen to produce a 36° Brix juice that was partially fermented to leave the natural residual sweetness. You will find our 2013 Vidal Blanc Ice Wine to have exotic concentrated flavors of tropical fruits.

Cases: 258

Cellaring Potential: Up to 5 years

pH: 3.95

TA: 10.8 g/L

Vineyard(s): Mazza Vineyards, Old Chautauqua Farms, Penn State

Harvest Date: 12/12/13

Awards: 2016 PA Wine Society – Wine Excellence Winner; 2016 PWA Wine Competition – Silver; 2016 PA Farm Show – Silver; 2015 New York International Wine Competition – Silver; 2015 Pennsylvania Wine Competition – Silver; 2015 Finger Lakes – Double Gold; 2015 PA Farm Show – Gold; 2014 San Francisco – GOLD; 2014 LA International – Silver

Food pairing(s): Gorgonzola; candied walnuts