

Ice Wine of Vidal Blanc



Vintage: 2018

Appellation: Lake Erie

Residual Sugar: 16%

Alcohol: 11%

Varieties: Vidal Blanc (100%)

Winemaking/Ferment notes: This Ice Wine is made from Vidal Blanc grapes, left on the vine to freeze naturally and harvested by hand on January 11-21, 2019. 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 Ice Wine of Vidal Blanc to have exotic concentrated flavors of tropical fruits.

Cellaring potential: Best consumed young, can also benefit from careful cellaring

pH: 3.97

TA: 10.5 g/L

Vineyards: Mazza Vineyards and Moorhead Farms

Harvest Dates: 1/11-21/2019

Food pairing(s): Gorgonzola; candied walnuts

Awards: PWA Wine Excellence - Wine Excellence

Winner

Recent Vintage Awards of Note: PWA Wine

Excellence - Top 10; PA Farm Show - Double Gold, Best

of Show

Dietary Notes: Vegan, Gluten-free

