



Ice Wine of Vidal Blanc



Vintage: 2021

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 14th, 2022. 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: 3.99

TA: 8.2 g/L

Vineyards: Mazza Vineyards

Harvest Dates: 1/14/22

Food pairing(s): Gorgonzola; candied walnuts

Awards: VinePair - 92 pts, "The 15 Best Sweet Wines for 2024"

Recent Vintage Awards of Note: PWA Wine Excellence - Wine Excellence Winner; PWA Wine Excellence - Top 10; PA Farm Show - Double Gold, Best of Show

Dietary Notes: Vegan, Gluten-free