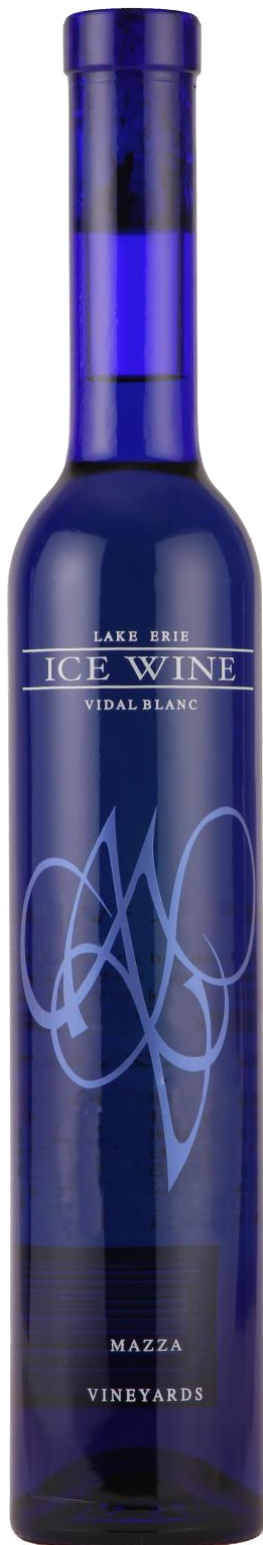


Ice Wine of Vidal Blanc



Vintage: 2017

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 December 15-28, 2017. 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: 3-5 years

pH: 3.9

TA: 10.58 g/L

Vineyard(s): Mazza Vineyards

Harvest date: 12/15-28/2017

Awards: 2020 Pennsylvania Farm Show - Governor's Cup Best of Show - Sweet, Best of Show - Hybrid, Double Gold; 2016 PA Wine Society - Wine Excellence Winner; 2015 Finger Lakes - Double Gold; 2015 PA Farm Show - Gold; 2014 San Francisco - Gold; 2014

Food pairing(s): Gorgonzola; candied walnuts