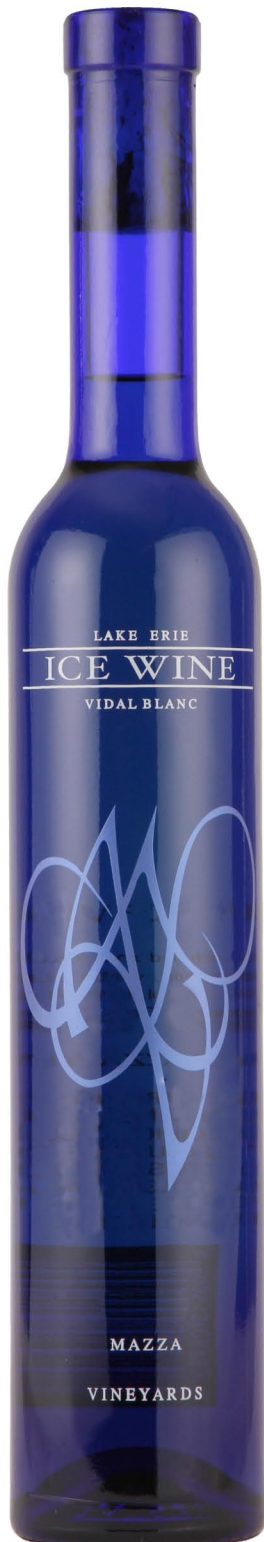




Ice Wine of Vidal Blanc



Vintage: 2017

Appellation: Lake Erie

Residual Sugar: 16%

Alcohol: 11%

Varieties: Vidal Blanc (100%)

Winemaking/Ferment notes: 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 2017 Vidal Blanc Ice Wine to have exotic concentrated flavors of tropical fruits.

Cases: 202

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 Pacific Rim - Silver; 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