

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 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 38° 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: 115

Cellaring Potential: Up to 5 years

pH: 3.75

TA: 9.4g/L

Vineyard(s): Olde Chautauqua Farms, Mazza Vineyards

Harvest Date: 12/12/2013

Award(s): 2016 Finger Lakes International Wine Competition - DOUBLE GOLD; 2016 Pacific Rim - Silver; 2014 Pacific Rim - GOLD; 2014 LA International - Silver

Food pairing(s): Gorgonzola; candied walnuts