

Keuka SPRING

2018 Vidal Blanc Ice Wine



Vineyard & Winemaking Notes

Vidal Blanc grapes grow happily in just about any weather. Their thick, rubbery skins expand and contract with successive waves of warmth and chill through the late fall and early winter. They develop a rich palette of fruit flavors that can vary from vintage to vintage. We hand-picked the frozen grapes at two friends' vineyards on Seneca Lake on the same January morning at 17°F (-8°C). Out of the press trickled a tiny bit of concentrated, sweet juice that we fermented very slowly at low temperature using special yeast to preserve its beautiful fruit flavors.

Appellation	Finger Lakes
Growers	Anthony Road Wine Company and Humphreys Vineyard
Varietal	Vidal Blanc
Vintage	2018
Harvest date	January 4, 2018
Brix at harvest	39.0°
Winemaker	August Deimel
Fermentation	100% in tanks
Alcohol by volume	9%
Residual sugar	22%
Sweetness perception	Sweet
Vegan	Yes
Bottling date	May 25, 2018
Production	231 cases (375mL bottles)

Tasting Notes

Lusciously sweet from the first tiny sip, our Vidal Blanc Ice Wine grows on the palate with rich fruit and honey flavors, a slight hint of tartness, an opulent texture and long satisfying finish.

Food Pairing Ideas

Hard cheeses, pâté de foie gras (unflavored, unspiced), fruit or nut pies and tarts.