



2022 Vidal Blanc

ICED WINE

TASTING NOTES

Our 2022 iced wine shows tempting aromas of apricot, mandarin, pineapple and honeycomb. These concentrated aromas, a product of the grapes being pressed while frozen, continue and linger on the palate, supported by vibrant acidity that keeps the wine in balance with the high residual sugar for a truly decadent experience. Try with steamed lobster with drawn butter or enjoy with lemon biscotti or angel-food cake.

VINEYARD LOCATION

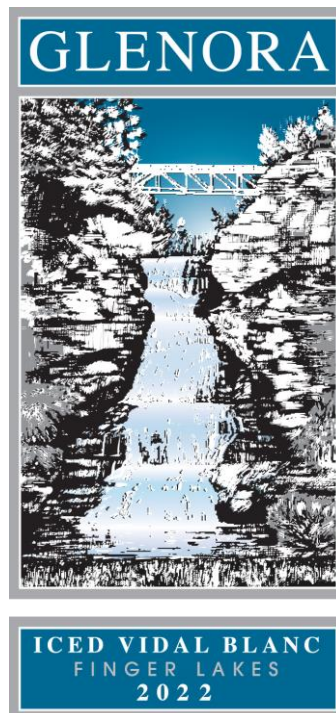
88.5% Glenora Farms *West side of Seneca Lake*
11.5% Knapp Vineyards *West side of Cayuga Lake*

FERMENTATION DATA

Yeasts: Laffort ST Blanc | Length: 27 days

WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York's Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.



APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 100% Vidal Blanc

PRESS DATE | October 17th, 2022

BOTTLE DATE | March 9, 2023

CASES PRODUCED | 132

BRIX AT HARVEST | 34.2 degrees

RESIDUAL SUGAR | 18.2% by weight

TOTAL ACIDITY | 8.95 g/L

ALCOHOL | 10.4%

PH | 3.31