



2018 Vidal Blanc

ICED WINE

TASTING NOTES

Rich flavorful layers of dried apricots, caramel and honey with a touch of tangerine carry through to a long finish in this Vidal Blanc Iced Wine. Its luscious sweetness is balanced by a lively crispness on the palate. The grapes for this unique wine were picked, then artificially frozen. They were then pressed while frozen yielding a small amount of juice at 35% sugar. The juice was then slowly fermented at a cool temperature to retain the full complexity of flavors. Pairs well with salted nuts, hard aged cheeses or bleu cheese, spicy crab cakes, creole or Cajun spiced foods, smoked salmons, custards or crème brulee.

VINEYARD LOCATION

100% Knapp Vineyards
West side of Cayuga Lake

FERMENTATION DATA

Yeasts: X5 | Length: 49 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

HARVEST DATES | October 29, 2018

BOTTLE DATE | January 28, 2019

CASES PRODUCED | 124

BRIX AT HARVEST | 35.0 degrees

RESIDUAL SUGAR | 15.4% by weight

TOTAL ACIDITY | 1.24%

ALCOHOL | 10.8%

PH | 3.28