



Tech Sheet

Vidal Blanc Ice Wine 2007

Grape. 100% *Vidal Blanc*

Vineyard. Hunt Country Vineyards

Brix at Harvest. 43°

Vinification. Hunt Country Vineyards

Winemaking. Jonathan Hunt

Cellarmaster. Bill Whiting

Fermentation. In stainless steel at 50°F.

Total Acidity. 9.9 g/L

pH. 3.8

Residual Sugar. 26%

Alcohol. 10.5% by volume

Bottled. June 23, 2010

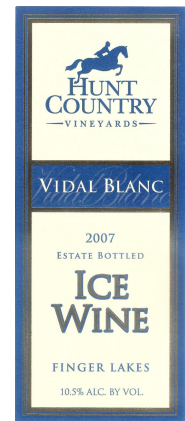
Bottle. Cobalt blue (375mL)

Label. Linen paper with gold leaf hot-stamp

Closure. Sterisun premium natural cork

Production. 336 cases (estate-grown and -bottled)

Appellation. Finger Lakes



Notes by owner Art Hunt.

Grape. *Vidal Blanc* is a hybrid French-American grape developed by J. L. Vidal in Bordeaux. It is a hardy variety that produces large compact clusters of straw-colored berries with tough skins that resist cracking through successive frosts, thaws and freezing. They hang tenaciously onto the vine well into the winter.

Vineyard Management. A crop of moderate size yielding clean ripe grapes is ideal to save for Ice Wine. The grapes hang on the vine many weeks past normal harvest and endure several cycles of frosts and Indian Summer. These cycles bring out the honey and raisin flavors that add complexity to the wine.

Harvest. Conditions suitable for harvest generally fall between late November and mid January. When the temperature drops to 10 to 15°F, the grapes are hand-picked frozen, beginning in the pre-dawn hours and usually taking until mid-day.

Pressing. Our special horizontal basket press crushes the hard-frozen grapes to yield a small amount of juice of high sugar content. At beginning of pressing, sweetness of grapes is near 45°Brix. We continue pressing until it declines to about 36°Brix, yielding an average of 39 to 42°Brix. Pressing lasts several hours.

Fermentation. We ferment with a vigorous, cold-hardy yeast for 2 to 6 months in stainless steel at low temperature (50°F).

Aging. In stainless steel, then in the bottle.

Cellaring. Delicious to drink soon after bottling, but can also age in the bottle for 10 years or more.

Major Awards (awaiting competition results).

Food Pairing. This lusciously sweet wine fills the mouth with flavors of apricot, raisin and honey, with a crisp finish of pineapple. *Vidal Blanc Ice Wine* pairs beautifully with fine appetizers like *pâté de foie gras* and a wide array of desserts ~ fruit and nut tarts, cheesecake, ice cream, fresh fruit, *crème caramel* and chocolate mousse are just a few examples. Our *Vidal Blanc Ice Wine* is served at top restaurants in New York City, has been ordered by the White House for the lighting of the National Christmas Tree, and was chosen by United Nations for a stupendous dinner, where it was paired with a stupendous maple bread pudding (recipe available on our website). Served well chilled, if possible in cordial glasses.