



2010 Vin Glacé – Riesling

FINAL ANALYSIS: Brix at harvest: 33.3°; Residual Sugar at Bottling: 14.3%; 11.0% alcohol; TA 1.29g/100ml; pH 3.12

PRODUCTION METHOD: Vin Glacé, also known as Ice Wine, is a style of wine made from ripe, frozen grapes. Pressing the frozen grapes produces a sweet juice, while leaving the frozen water crystals and grape skins behind. The resulting juice is very concentrated in aromas and flavors and demonstrates intense varietal character. Fermentation occurs slowly and is stopped before the wine is fermented dry.

WINEMAKER TASTING NOTES

Appearance: golden straw

Aroma: orange blossom, spice, mandarin, pineapple, guava

Flavor: honeysuckle, orange zest, white peach

Mouthfeel: sweet, viscous, crisp