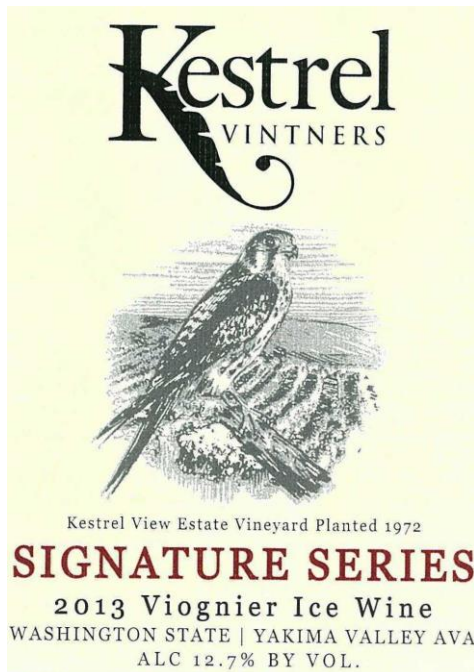




2013 Signature Viognier Ice Wine



Vinification:

In 2013 we experienced an extended period of very cold temperatures. It was our golden opportunity to produce Ice Wine. We were able to pick and press the grapes without any chance of thawing. Conditions are only right to harvest ice wine when the temperature is below 17 degrees Fahrenheit and the fruit remains frozen until pressed. Ice wine is not something that we can produce every year. In 2012 the minimum temperatures readily reached the freezing mark. If the extreme cold doesn't come, or the birds beat you to it, all is lost.

Winemaker Notes:

This sweet yellow nectar is vibrant and bursting with ripe fruit flavors such as; leeches, baked peaches, apricots preserves, clover honey, dried pineapple, golden raisins, caramelized sugar and honeysuckle. On the palate the wine is full bodied and lingers for minutes on your palate. You will wonder how anything could be so deliciously decadent.

Blend: 100% Viognier

Vineyard Source: Kestrel View Estates Vineyard

Food Paring:

Blue Cheese, Fresh Fruit, Grilled Pineapple, Apple Pie

Vibrant and bursting with clean ripe citrus & stone fruit flavors. Full bodied, well balanced and deliciously decadent

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

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