



# Riesling ICE WINE WHITE BLUFFS COLUMBIA VALLEY

## 2013



### TASTING NOTES

Our 2013 Ice-wine was produced using 100% Riesling grapes that were naturally frozen below 7 degrees. The grapes were pressed over many hours which yielded a very small quantity of syrup like juice that measured 38 degrees brix. Fermentation was stopped at 21 degrees brix to give the wine a final alcohol of 12 percent by volume. The resulting wine contains rich aromas of peach, apricot, and dried frigs. The palate contains tangy fruit sweetness that is balanced perfectly with strong natural acidity. The finish delivers delicious candied and dried fruit flavors. This wine pairs well with dried fruit, blue cheeses, and a range of fine desserts.

### GRAPE SOURCE

100% CLaar VINEYARDS 100% RIESLING

### AWARDS

**“DOUBLE GOLD”** - Finger Lakes International Wine Competition 02/16

**“DESSERT/SPECIALTY SWEEPSTAKES WINNER/  
BEST OF CLASS/DOUBLE GOLD”**

2016 San Francisco Chronicle Wine Competition 01/16

**“90” POINTS** – Wine Enthusiast Best of 2015 – 12/15

### WINE MAKING NOTES

Harvest Date: 12/19/13

Brix: 38

Yeast: BCS103

Fermentation: Cool temperatures with limited nutrient availability contributed to a lengthy fermentation.

T/A - 0.74 gr./100ml.

PH - 3.58

RS-21%

Alcohol: 12% by vol.

Bottled: 212 cases October 2014

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