



Tech Sheet

Vidal Blanc Ice Wine 2006

Vineyard. Hunt Country (estate-grown and -bottled)

Grape. Vidal Blanc (French-American variety)

Harvested. November 25, 2006

Brix at Harvest. 42°

Winemaker. Christopher Wirth

Fermentation. 7 months in stainless steel at 50°F.

Residual Sugar. 23%

Alcohol. 10% by volume

Total Acidity. 15.0 g/L

pH. 3.4

Bottled. September 4 & 6, 2007

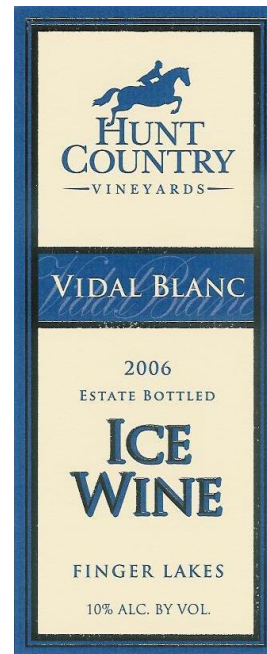
Bottle. Deborah (375mL) and Alta (1.5L) Cobalt Blue

Label. Estate 54 linen paper with gold leaf hot-stamp

Closure. Sterisun premium natural cork

Production. 716 cases (375mL) plus 24 serial-numbered
Signature Magnums (1.5L)

Appellation. Finger Lakes



Major Awards and Distinctions.

- 94 RATING (Exceptional wine) and GOLD Medal,
2009 World Wine Championships, Beverage Testing Institute
- DOUBLE GOLD and BEST OF CATEGORY (Dessert Wines),
2008 NY State Fair Commercial Wine Competition
- GOLD, 2008 Tasters Guild International Wine Judging
- GOLD, 2008 Grand Harvest Awards
- EXAMPLE OF AMERICAN GREATNESS, 2007 Jefferson Cup Invitational Wine Competition
- GOLD, 2008 Big E Northeast Gold Wine Competition