

From Grapes to Ice Wine

Preparation



Early Nov.: Install netting to prevent hungry birds from munching the grapes.



Nov. - early Dec.: The health of the grapes is closely monitored through successive waves of frost, thawing, and Indian summer.

Dec. 10: The forecast was correct! 9°F (-12°C) at 6am. Harvest is a go!

Harvest



Picking is underway. Hedy supervises.



Crew members lift the netting, pick the frozen grapes, and place them in boxes.



Boxes full of grapes are loaded onto a trailer and brought to the winery to be crushed.



Crush



The frozen grapes are forced into a crusher. The crushed grapes fall through a hole in the platform into our special basket press (below, steel-colored).



During pressing, a thick concentrated juice trickles out of the press and is pumped into a stainless steel tank. After an entire load is pressed, the frozen residue has to be chiseled out of the press. This residue is composted and spread back in the vineyards as fertilizer.

Fermenting

The juice is fermented over months with special yeast at cold temperature (50°F) to produce an exceptionally complex and sweet nectar. After filtering and bottling, we have another wonderful vintage of Vidal Blanc Ice Wine.



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