

Vidal Blanc Ice Wine 2007

Grape. 100% *Vidal Blanc*

Vineyard. Hunt Country Vineyards

Brix at Harvest. 43°

Fermentation. In stainless steel at 50°F.

pH. 3.8

Total Acidity. 9.9 g/L

Alcohol. 10.5% by volume

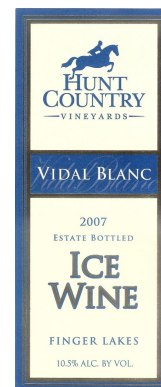
Residual Sugar. 26%

Bottled. June 23, 2010, July 8, 2011,
Nov. 24, 2014 & Dec. 3, 2014

Bottle/closure. Cobalt blue with nat. cork

Production. 1084 cases 375mL plus 31 serial-
numbered, hand-bottled, -corked
and -labeled Signature Magnums

Appellation. Finger Lakes (estate-bottled)



NOTES by Hunt Country Vineyards founder Art Hunt.

A little history. In 1988, we released our *Vidal Blanc Ice Wine 1987*, the first genuine ice wine broadly commercialized in the United States. It remains our marquee wine today. This delectable wine has been served at top restaurants in New York City, and was ordered by the White House for the lighting of the National Christmas Tree. It was chosen for a United Nations gala dinner, where it was paired with a stupendous maple bread pudding (recipe available on our website). Our ice wine harvest and Vidal Blanc Ice Wine have also been featured on NBC's *Today Show*.

Grape. *Vidal Blanc* is a French-American grape developed by J. L. Vidal in Bordeaux. It is a hardy variety that produces large compact clusters of straw-colored berries with tough skins that resist cracking through successive frosts, thaws and freezing. They hang tenaciously onto the vine well into the winter.

Vineyard management. A crop of moderate size yielding clean ripe grapes is ideal to save for ice wine. The grapes hang on the vine two months or more past normal harvest and endure several cycles of frosts and Indian Summer. These cycles bring out the honey and raisin flavors that add complexity to the wine.

Harvest. Conditions suitable for harvest generally fall between late November and mid January. When the temperature drops to 10 to 15°F, the grapes are hand-picked frozen, beginning in the pre-dawn hours and usually taking until mid-day.

Pressing. We first force the frozen grapes into a special grinder. The ground grapes are then loaded into our special horizontal basket press, which crushes them to yield a trickle of juice of high sugar content. At the start of pressing, the sweetness of the grapes is about 43° Brix. We continue pressing until it declines to about 35° Brix, yielding an average of 38 to 40° Brix. Pressing takes several hours.

Fermentation. With a vigorous, cold-hardy yeast for 2 to 6 months in stainless steel at low temp. (50°F).

Aging. In stainless steel, then in the bottle.

Cellaring. Delicious to drink soon after bottling, but can also age in the bottle for 5 years or more.

Major awards:

95 RATING (Exceptional wine) and GOLD Medal, 2010 World Wine Championships, www.Tastings.com
EXAMPLE OF AMERICAN GREATNESS (Gold), 2010 Jefferson Cup Invitational Wine Competition
GOLD Medal, 2011 Big E Northeast Gold Wine Competition

Food pairing. This lusciously sweet wine fills the mouth with flavors of apricot, raisin and honey, with a crisp finish of pineapple. *Vidal Blanc Ice Wine* pairs beautifully with fine appetizers like *pâté de foie gras* and a wide array of desserts -- fruit and nut tarts, cheesecake, ice cream, fresh fruit, *crème caramel* and chocolate mousse are just a few examples. Served well chilled, if possible in cordial glasses.

