



# 2018 Vidal Ice

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Alcohol label %: 12.7 | pH: 3.4 | Acidity (TA): 15.3 | Residual Sugar (g/L): 17.0

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## Growing Conditions

The 2018 spring and summer months were unseasonably dry and hot, until Aug 14th when we received 7 inches of rainfall in a six hour period. Then frequent rain during the harvest.

## Winemaking

Wagner Ice wines are gently pressed from frozen grapes, coaxing the juice out while leaving the water behind as ice crystals.

## Bottling

May 1, 2019. Cork seal.

Limited quantities, Library Wine. Club membership required for access.

## Nose

Light floral aromas

## Palate

Fresh lingering flavors of ripe pears and citrus fruit.

## Food Pairing

Enjoy along with your favorite dessert or as an elegant dessert on its own.

