



# 2023 Vidal Ice

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**Harvest Dates:** October 12th - 13th, 2023 | **Alcohol label %:** 12.9 | **pH:** 3.45 |  
**Acidity (TA):** 14.5 | **Residual Sugar (g/L):** 17.3

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## Growing Conditions

The 2023 vintage hit a sizable speed bump on the night of May 18, when a combination of freezing temperatures and lack of wind engulfed much of the region in frost. With the vines already awake and starting to push growth, this led to substantial damage – with yields ultimately coming in around 40% less than average across the farm. The fruit that did reach maturity benefitted from a sunny and dry harvest to produce wines of ripe flavors and balanced acidity. Subsequent wines showcase the warrior spirit of grapes that endured a challenging growing process.

## Winemaking

A sumptuous wine pressed from frozen grapes. Tropical, indulgent, and beautifully balanced!

## Aging

Fermented in Stainless Steel

## Bottling

Bottled May 7 & 9, 2024

## Food Pairing

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

