



2016 Vidal Ice

Alcohol label %: 13.0 | pH: 3.25 | Acidity (TA): 15.0 | Residual Sugar (g/L): 19.8

Growing Conditions

The 2016 growing season was one of, if not the driest growing season on record for the Finger Lakes region. As of August we were very concerned about the condition of the vines and whether the fruit would be able to ripen due to lack of rain. Luckily, just as it looked the bleakest, we received several, much needed showers.

Harvest

We were pleasantly surprised when we started harvesting the 2016 crop; yields were down due to small berry size, but the quality was outstanding

Winemaking

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

Aging

Stainless steel

Bottling

April 13, 2017. Cork seal.

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

Palate

Light floral aromas are accompanied by 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.

