

SEE YA LATER RANCH

2016

VIDAL ICEWINE

BC VQA OKANAGAN VALLEY



HARVEST

The beginning of spring 2016 saw very hot temperatures, which brought an early start to the growing season. When the temperatures dropped later in the spring, there were some concerns over berry development. Our skilled and dedicated vineyard team was able to minimize the loss. The ensuing hot summer days and cool evenings contributed to a great balance of fruit flavours and acidic notes in our whites, while the early start to the season allowed our reds to stay on the vine longer and develop a softer, delicate profile with well-rounded tannins

WINEMAKING

It was a particularly chilly day on December 7th when these frozen beauties came in for processing. Typically, we get a 3 day window where the temperature is adequate to pick icewine. This year we saw 37 days where we could legally pick icewine. The grapes were then pressed, then repressed, to extract as much juice as possible. Fermentation was started on December 14th, and finished on December 26th.

TASTING NOTES

Notes of honey, beeswax, and caramel apples tickle the nose. On the palate, pear, apple, and notes of fig. A rich dessert wine with an acidity that pairs well with the overall sweetness making it a hit before or after dinner.

FOOD AND WINE PAIRING

Pancakes doused with icewine, grilled porkroast, berries and fresh cream, foie gras, creme brulee.
Cheese: Roquefort, Pecorino, Gruyere, Parmigiano-Reggiano



TECHNICAL NOTES

Alcohol/Volume	9.0%	Total Acidity	12.95g/L
pH Level	3.4PH	Release Date	02/05/17
Residual Sugar	256 g/L		

SYLRANCH.COM