

QUAILS' GATE

Okanagan Valley



2008 Riesling Icewine

Tasting and Winemakers Notes

Hand picked on December 12th, 2008 at -16 °C . The grapes are hand picked and processed while frozen. This method is used to extract only the sweet syrup left behind when the natural water in the fruit is frozen. With some raisining in the grapes we've found added complexity and sweetness in this wine.

Very aromatic with sweet baked apple, and bright tropical notes that mingle with ripe citrus and dried fruit notes. The palate is crisp and fresh with an excellent balance of racy acidity and genuine fruit sweetness. Icewine is best served chilled and makes an excellent partner to strong cheeses and foie gras orr pair it with a citrus crème brûlée for even more decadence!

\$34.99
plus .10€ bottle deposit

Varietal: 100% Riesling Alc. By Vol: 9.0%
Total Acidity: 14 g/l Residual Sweetness: 220 g/l
Sweetness: (20) UPC: 778856308174
Date Bottled: March 2008 Case Volume: 542 cases (200ml)