

2012 Estate Red Mountain Chenin Blanc Ice Wine

Ice Wine is one of the world's most elusive but delicious elixirs. We've been producing an Ice Wine for several decades using Red Mountain fruit, and it's truly something special.

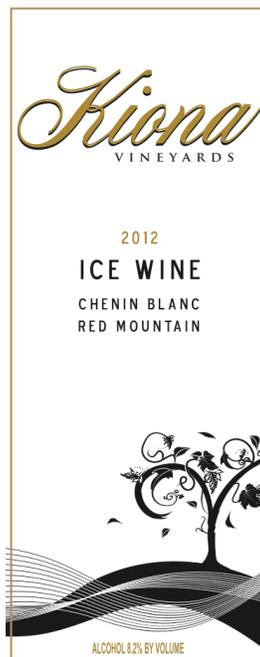
Ice Wine is made with grapes that have been naturally frozen on the vine, a process that concentrates flavor and sugar levels to unprecedented levels. Immediately following harvest, the still-frozen grapes are pressed at the winery so as to separate the water (in the form of ice) from the sugar and flavor components of the juice. Having now captured the pure essence of the grape, Scott and Glen ferment the concentrated nectar into the rare, opulent treat known as Ice Wine.

Our varietal darling for Ice Wine is Chenin Blanc. Few other grapes allow for such intensity of flavor and, perhaps most importantly, robust acidity. When making a dessert wine, especially one as sweet as Ice Wine, having ample acidity is imperative in balancing the high sugar content in the finished wine. Without it, dessert wines can be cloying and syrupy.

We grow just over four acres of Chenin Blanc at our Kiona Estate vineyard, with vines dating back to 1976. A majority of the acreage is located in a topographical depression, allowing for the pooling/collection of cold, dense air. This geographical quirk allows us to produce Ice Wine essentially every year.

Ice Wine is special. We are afforded a fleeting number of opportunities in life to experience something that appeals to the senses with such magnificence and splendor. I'm not big on hyperbole, but you have got to try this stuff. It's awesome.

- JJ Williams



Appellation

Red Mountain, WA

Vineyard Sources

100% Kiona Estate - Red Mountain, WA

Varietal Composition

100% Chenin Blanc

Barrel Treatment

N/A - 100% Stainless

Case Production

1,439 cases, 12x375 mL, bottled 9/25/13 & 9/30/13

Technical Data

Harvest Date - 11/11/2012

Ph - 3.44

TA - 1.103

Residual Sugar - 17.2%

Alcohol - 8.2%

Harvest Brix: 31.0°